

Baked Eggs

with parmesan cheese & fresh herbs

This recipe was adapted from Ina Garten's Herbed-Baked Eggs. Ina's recipe called for 12 eggs, 3 eggs per serving. I made two servings and used one egg per baking dish for a light breakfast.

serves 2

Ingredients

- 1/4 teaspoon minced fresh garlic
- 1/4 teaspoon minced fresh thyme leaves
- 1/4 teaspoon minced fresh rosemary leaves
- 1 tablespoons minced fresh parsley
- 1 tablespoons freshly grated Parmesan cheese
- 2-4 large eggs *{depending on your preference}*
- 2 tablespoons heavy cream
- 1 tablespoons unsalted butter
- salt & fresh ground black pepper
- toasted French bread, brioche, or baguette for serving



Instructions

1. Preheat the broiler for 5 minutes and place the oven rack 6 inches below the heat
2. Combine the garlic, thyme, rosemary, parsley, and Parmesan cheese and set aside.
3. Carefully crack the eggs into two small bowls without breaking the yolks. This little preparation will help later when you will have to quickly pour them into the heated baking dishes.
4. Place two individual oven safe baking dishes such as ramekin, gratin, or crème brûlée on a baking sheet. Place 1 tablespoon of cream and 1/2 tablespoon of butter in each dish.
5. Place the baking sheet with the dishes under the broiler for about 2-3 minutes, until hot and bubbly.
6. Remove the baking sheet with the hot dishes out of the oven and carefully pour 1 or 2 eggs into each dish.
7. Sprinkle the herb mixture, salt, and black pepper over the eggs.
8. Return the baking sheet with the dishes back under the broiler for 2-3 minutes, until the whites of the eggs are almost cooked and the yolk remain runny. The eggs will continue to cook after you take them out of the oven.
9. Allow to set for a minute and serve hot with toasted bread.

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