



COOKING PASSION SINCE 1877

Serves: 4

Preparation time: 10 minutes

Cooking time: 10 minutes

EGGS EN COCOTTE WITH SMOKED SALMON AND GREENS



INGREDIENTS

2 tsp unsalted butter, softened
6 spring onions, chopped
50g grated gruyere cheese
8 tbsp double cream
4 eggs
100g smoked salmon, cut into small pieces
25g fresh watercress
Salt flakes and freshly ground black pepper to serve

PREPARATION

1. Preheat the oven to CircoTherm 160°C.
2. Brush 4 ramequins with the softened butter. Divide the spring onions, half the gruyere cheese, the cream and three quarters of the salmon (reserve the rest for serving) between the ramequins and stir.
3. Carefully break an egg into each ramequin and sprinkle on the remaining gruyere cheese.
4. Place in the oven, add medium steam and cook for approx. 8-10 minutes, until the cheese has melted, the egg white is cooked through and the yolk is still runny.
5. Remove from the oven and top the ramequins with watercress, the reserved smoked salmon and a pinch of salt and pepper, then serve.