Baked eggs in cocotte dishes (oeuf en cocotte)

Whole recipe

Ingredients

10 g	Margarine ¾ tbsp
100 g	Egg 2 pc
6.1 g	Salt 1 tsp
1.2 g	Ground black pepper ½ tsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Grease two cocotte dishes with the margarine and sprinkle with salt and pepper.
2. Crack an egg into each dish without breaking the yolk.
3. Set the dishes in a pot holding 1 cm of water, cover it and keep the heat high so the water boils quickly.
4. Cook 2-3 minutes, until the eggs are softly set.
   2 min
5. Lift the dishes out of the water, dry them and serve each on a plate.

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