



EGG EN COCOTTE

INGREDIENTS

- 2 grams of unsalted butter
- 3 twigs of fresh basil
- 1 teaspoon turmeric
- 4 tablespoons of crème fraîche
- 4 medium sized eggs

DIRECTIONS

Preheat the oven at 200 °C.

Grease the ramekins with butter.

Slice the basil and divide half over the ramekins.

Put 1 tablespoons of crème fraîche in each ramekin and sprinkle with black pepper and curcuma.

Break an egg careful above it.

Serve the rest of the basil over it and sprinkle with pepper.

Put the ramekins 8 - 12 minutes in the oven.

BREAKFAST

4 PERSONS

TIME: 25 MINUTES

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