



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Eggs en Cocotte**

**Serves 2**

#### **Ingredients**

Olive oil for greasing the ramekins

2 eggs

Salt and pepper to taste

2 tablespoons goat cheese crumbles

1 slice of cooked bacon, crumbled (about 2 tablespoons)

2-3 tablespoons tomatoes, diced

2 tablespoons heavy cream

1/4 cup grated smoked Gouda (or cheese of your choice—for a more traditional cocotte, use Swiss or Comte; parmesan also works)

1/4 cup shredded parsley (optional garnish)

Note: If you're looking to make a heartier brunch and if you have sufficiently sized ramekins or pots, feel free to double the recipe, using 2 eggs per ramekin (4 total) and doubling the other ingredients.

Preheat oven to 325° F.

Lightly grease two porcelain ramekins with olive oil. Sprinkle one tablespoon each of the goat cheese crumbles, tomatoes and bacon evenly into the ramekins. Gently crack an egg over the mixture in each ramekin, taking care not to break the yolks. Sprinkle salt and pepper over the eggs. Finally, drizzle a tablespoon of heavy cream over each, and finish with a generous layer of smoked Gouda.

If you like, prepare a bain marie to bake the cocottes in a gentle and even heat: Place them in a baking dish or cake pan, then fill the pan with about 1 inch of hot water. Otherwise, simply place them on a baking sheet. Either way, bake for about 10-20 minutes until your desired level of doneness: At 10 minutes, the egg whites will be just set; at 15 minutes, the yolks will still be soft; at 20, the whole egg should be set. If you're one who loves a runny egg, keep a close eye on your eggs before the 10 minutes are up.

Let cool briefly, then serve with a side of toast or salad.

***Credit: verilymag.com***