

Eggs in Cocotte with Truffle Oil

Ingredients:

4 eggs

4 Tbsp cream

1 tsp truffle oil (4x 1/4 tsp), or alternately, truffle salt
salt (if not using truffle salt)

pepper (optional)

butter for greasing 4 small ramekins

Grease the ramekins with a little butter. If you intend to add ingredients (like cooked asparagus or bacon crumbles), put them in the bottom of the oven-proof bowls now. Crack an egg into each ramekin, add a tablespoon of cream on top, a drizzle of truffle oil (a few drops will take you a long way) and a sprinkle of pepper and salt. Preheat your oven to 190°C/375°F. Boil some water in a kettle to make a water bath. After placing the ramekins in a cake pan, pour water in the pan up to about the middle of the ramekins. Place in the oven and pull out after about 14 minutes (the whites should be set and the yolk should be runny). This is perfect for dipping toast!