

Herbed-Baked Eggs

Servings: 2

Source: Ina Garten - Barefoot in Paris Cookbook (and Food Network Episode IG1C20)

Ingredients

- ¼ teaspoon Minced Fresh Garlic
- ¼ teaspoon Minced Fresh Thyme Leaves
- ¼ teaspoon Minced Fresh Rosemary Leaves
- 1 Minced Fresh Parsley
- 1 Freshly Grated Parmesan
- 6 Extra Large Eggs
- 2 Heavy Cream
- 1 Unsalted Butter
- Kosher Salt And Ground Pepper

Method

Preheat the broiler for 5 minutes and place the oven rack 6 inches below the heat.

Combine the garlic, thyme, rosemary, parsley, and Parmesan and set aside.

Carefully crack 3 eggs into each of 2 small bowls without breaking the yolks. (It's very important to have all the eggs ready to go before you start cooking.)

Place 2 individual gratin dishes on a baking sheet. Place 1 tbsp cream and ½ tbsp of butter in each dish and place under the broiler for about 3 minutes, until hot and bubbly. Quickly, but carefully, pour 3 eggs into each gratin dish and sprinkle evenly with the herb mixture, then sprinkle liberally with salt and pepper. Place back under the broiler for 5 to 6 minutes, until the whites of the eggs are almost cooked. (Rotate the baking sheet once if they aren't cooking evenly.) The eggs will continue to cook after you take them out of the oven. Allow to set for 60 seconds and serve hot with toasted bread.

Notes

I did 5 min. under broiler and it was almost too much. The whites were firm and the yolk had a bit of run but not much. Be careful.