

Oeuf cocotte aux champignons for 4 persons



Easter version, with mini Shiitake, Blue foot, morels and Iranian summer truffle (Photo Funghi Funghi)

Ingredients

- 150 – 200 gr. fresh mushrooms / 4 farm-fresh eggs
- 1 shallot / 1 bunch of parsley (option: hand of young spinach *)
- 30 gr. butter / 8 tablespoons cream / pepper and salt
(option: 2 teaspoons of finely grated Parmesan cheese *).

Preparation

- Preheat the oven to 180 °C.
- Clean the mushrooms and, if necessary, trim them to the same size. Finely chop the shallot and the parsley (keep some parsley aside for the garnish after preparation).
- Sauté the mushrooms and the shallot for about 10 minutes and make sure that they are nicely golden brown. * (If you want to add some spinach, this is the moment). Add parsley, pepper and salt.
- Divide the mixture between four 1-person greased cocottes or ovenproof dishes. Pour the cream over it and carefully break an egg into each dish. Season with a little more pepper and salt * (possibly Parmesan).
- Place in the oven for 10–12 minutes until the egg white has solidified, but the yolks are still liquid. Garnish with some finely chopped parsley.
- Use a cocktail spoon and serve with baguette or toast to 'pat'!