



Cocotte Eggs with Creamed Mushrooms

Jacques Pepin

BAH Note: I'm not coordinated enough in the morning to try and pull this off for breakfast. So when I'm in the mood for something different at dinnertime, I sometimes pull this out of my bag of tricks.

- 2 tablespoons chopped shallot
- 1 tablespoon olive oil
- 1 1/4 cup julienned white mushrooms
- 1/2 teaspoon salt
- Freshly ground black pepper
- 1 tablespoon cognac
- 1/2 cup heavy cream (or half and half)
- 3 tablespoons grated Gruyere
- 4 large eggs

Heat the shallot and olive oil in a small saucepan over high heat. When the mixture begins to sizzle, cook for about 30 seconds. Add the mushrooms, salt and 1/4 teaspoon pepper and cook, stirring occasionally, for about 2 minutes. Add the cognac, mix well, then add the cream and bring to a boil. Cook over high heat for 1 1/2 to 2 minutes to reduce.

Divide the mixture in the saucepan among four small ramekins and sprinkle the cheese on top.

Break one egg into each ramekin and arrange the ramekins in a saucepan that is deep enough so that the pan lid fits on top to completely cover the ramekins while cooking. Pour enough water around the ramekins in the pan to extend about 1/2 inch up the sides. Bring to a boil, cover the pan, and cook for 5 to 7 minutes or until the eggs are just set.

cocotte eggs with creamed mushrooms was posted by wendi on 25 january 2010 at bonappetithon.com