

Savory Eggs en Cocotte

serves 2

Few dishes are quite as easy to make and as impressive to present to a tableful of guests. This simple cooked egg dish is the easiest way to make an improvised meal look planned.

Preheat the oven to 355°F (180°C).

Slice and lightly fry the mushrooms in butter until they begin to brown but are still somewhat firm.

Lightly grease two mini cast iron skillet with oil. Layer the bottom with the mushrooms, retaining a few to scatter on top later. Cover with about 4–5 tablespoons of canned tomatoes for each skillet, season with half the cumin, and chili and then layer the chorizo or ham on top. Divide the remaining chopped or cherry tomatoes, cumin and chili between the two. Top each with the remaining mushroom slices and some of the fresh basil leaves and break one egg on top of each, making sure the yolks remain intact.

Season with salt and pepper, place in the oven and bake for 10-15 minutes until the egg whites are just set. Remove from the oven, garnish with the rest of the basil and serve immediately.

TIP The mini cast iron skillets lend this relatively simple dish a special touch, however you can also use small ovenproof dishes.

INGREDIENTS

Olive oil for greasing
1 can (14 oz./400 g) plain
chopped or cherry tomatoes
1 tsp. cumin
1–2 tsp. chili flakes
4 slices of savory sausage
(like a chorizo) or ham
5 oz. (150 g) button
mushrooms
1 tbsp. butter
1 sprig fresh basil
2 eggs
Sea salt
Ground black pepper

Level Easy

Preparation time 10 min

Cooking time 20 min