

Eggs "en cocotte" with spinach



For 6 people, you will need:

- 1 250 g mushrooms
 - 2 30 g shallot
 - 3 30 g butter
 - 4 200 g cooked spinach
 - 5 30 g butter
 - 6 150 ml liquid cream
 - 7 6 eggs
 - 8 salt
 - 9 pepper
 - 10 ½ lemon
- Total weight: 1,115 grams

Ready in: 1 hour 30 min.

- Clean 250 g mushrooms and cut into small pieces.
- Prepare and chop the shallot.
- Melt 30 g butter in a frying pan over medium heat. Add the shallot, salt and pepper. Cook for 1 minute.
- Add the mushrooms and cook for around 5 minutes without salt and pepper.
- Add the juice of a ½ lemon, salt and pepper at the end.

Set aside.

- Chop 200 g cooked spinach.
- Preheat the oven to 390°F (200°C).

Butter the ramekins and put a layer of mushrooms in the bottom and add a layer of spinach.

- Pour over a generous spoonful of cream, then salt and pepper lightly.
- Break an egg and add the white to the ramekin...
- ...keeping the yolk to one side.

Fill all the ramekins like this, salting and peppering each lightly a second time.

- Bake in the oven for around 20 minutes until the egg white is set.
- Turn the oven off and tip an egg yolk into each ramekin. Return the ramekins to the oven for 3 minutes so that the yolks can heat through in the residual heat.

Serve immediately.

- Note: This is not absolutely needed, but for a better taste => increase the amount of cream about the half and make it reduce in a small pan on small fire, with salt and pepper.

Use this reduced cream instead of usual cream in step 8.