



WILD MUSHROOM AND GRUYÈRE BAKED EGGS

Clodagh McKenna's creamy wild mushroom and gruyere baked eggs are a sublime bowl of comfort. The delicious woodland umami flavours of the wild mushrooms are enchanting, whilst the gruyère and rich golden yolks of our eggs bring a luxurious layer of creamy indulgence. It's the perfect dish for winter days.

Prep time 10 minutes | Cook Time 25 minutes | Serves 2

25g butter, plus extra for greasing the dishes
75g pancetta
160g mixed wild or chestnut mushrooms, sliced
100ml double cream
50g Gruyère cheese, grated

1 teaspoon Dijon mustard
4 Clarence Court hen eggs
Sea salt
Freshly ground black pepper

Pre-heat the oven to 200C/180C fan.

Grease 2 small ovenproof dishes with butter.

Place a frying pan over a medium heat and add the butter. Once the butter has melted, add the pancetta, toss and cook for 2 minutes. Next, add the mushrooms to the pan, season with sea salt and freshly ground black pepper. Give a little shake and cook for 3-4 minutes, until the mushrooms are golden in colour.

Place the grated gruyère cheese, double cream and mustard in a bowl, season with sea salt and freshly ground black pepper and whisk together.

Once the mushrooms and pancetta are cooked, stir them into the creamy cheese mixture, then spoon $\frac{1}{4}$ of the mixture into each dish.

Make two little divets in each portion of the creamy cheese mixture and crack your eggs into them. Spoon the remaining mixture over the eggs, being careful to not cover the yolks.

Place the dishes on a baking tray and into the pre-heated oven for 15 minutes.

Serve with toasted bread cut into thin slices, so that you can dip them into the eggs.



    clarencourt.co.uk

Follow us on social media for more inspiring recipes, fabulous photography, seasonal collections, competitions and events.

FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928



Clarence Court

