



# CHEDDAR & CHIVE BAKED EGGS

*A simple yet indulgent recipe, reminiscent of soufflé but fabulously fuss-free. Slightly sweet; slightly bitter courgettes make the base of this delicious dish, with silky double cream and Barber's 1833 Vintage Reserve Cheddar introducing a tangy yet smooth richness. Our golden Burfords envelope the ingredients for a melt-in-the-mouth experience. Have a play with natural yoghurt, sour cream, Parmesan or Comté to vary the recipe for guests. Perhaps swap chives for chopped parsley or thyme, for another flavoursome twist?*

Prep time 10 minutes | Cook Time 25 minutes | Serves 4

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1 tablespoon butter, softened for greasing ramekins, plus a little extra for frying  
1 large courgette, finely sliced  
600ml double cream (you may not need all of this depending on ramekin size)  
70g Barber's 1833 Vintage Reserve Cheddar cheese, finely grated

4 large Burford Brown eggs  
Sea salt  
Freshly ground black pepper  
A small bunch of fresh chives, chopped

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Pre-heat the oven to 160c/140c (fan) and grease the inside of 4 ramekins.

Place a large frying pan on a medium heat, add the butter and courgette and fry for 5-10 minutes or until softened. Spoon the courgette into the base of each ramekin and pour in enough cream to fill each dish just over halfway, then sprinkle over the cheese.

Crack one egg into each ramekin and top with more cream and cheese. Place the ramekins into a shallow baking or roasting tray and pour water into the tray, so it reaches  $\frac{1}{4}$  of the way up the ramekins.

Place in the oven and bake for 15-20 minutes, or until the cream is just set and the yolks are cooked to your liking. Remove the tray from the oven, sprinkle with sea salt, black pepper and freshly chopped chives and serve with crusty bread for dipping.



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