



OEUFs COCOTTE

Oeufs cocotte is a French classic that turns simple ingredients into something elegant and indulgent. Baked gently in ramekins, each egg nestles in a bed of herbed crème fraiche, infused with dill, chives, lemon zest and a hint of nutmeg. Topped with smoked salmon and served with sourdough toast for dipping, it's a fuss-free supper that feels special.

Prep time 5 minutes | Cook time 10-12 minutes | Serves 2

120g crème fraiche
A pinch of nutmeg
10g dill, roughly chopped
10g chives, roughly chopped
1 lemon, grated zest
4 Seabright Sage eggs
Smoked salmon

To serve:

Slices of toasted sourdough

Preheat the oven to 180C (fan). Generously butter 4 ramekins and find a roasting tin that will fit them snugly.

Season the crème fraiche, with sea salt, cracked black pepper, nutmeg, half of the chopped herbs, and grated lemon zest and mix.

Spoon the seasoned crème fraiche evenly into the ramekins and crack an egg into each of them.

Place the ramekins into a roasting tray and fill with boiling water to come halfway up the dishes. Cover the ramekins with lids or foil and bake for 10 to 12 minutes until the yolks and whites are set to your liking.

Top with smoked salmon and an extra sprinkling of herbs and dip your toast in to scoop up that creamy set egg.



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