

Eggs cocotte with pumpkin and Livarot

✓ EASY | ⌚ 15 MIN PREPARATION TIME



INGREDIENTS FOR 4

- 100g of Livarot
- 4 eggs
- 20 cl of liquid cream
- 100g of pumpkin
- nutmeg
- bunch of chives
- salt and ground pepper

PREPARATION

1. Wash pumpkin, cook it in 20cl of salted water
2. When cooked, drain half the liquid and mix the pumpkin to a cream in the remaining liquid
3. Preheat oven at 150°C
4. Butter ramekins or small cocottes. Poor the pumpkin cream into the ramekins. Add the liquid cream and seasoning.
5. Break an egg in each ramekins, add diced Livarot (without the rind)
6. Baked in a bain marie for 8 or 10 min.
7. Serve immediately
8. Chef's tip: Add some cooked diced bacon, adding the eggs.

