

Parmigiano-Reggiano Baked Eggs

Serves 8

A wonderful quick and easy breakfast dish. The eggs bake quickly in the oven and stay tender because of the liquid and the fast cooking time.

Ingredients

	Butter
4 oz.	Parmigiano-Reggiano cheese, grated
16 ea.	eggs
1 cup	chicken stock
1 cup	heavy cream
2 Tbsp.	fresh thyme leaves
	Kosher salt and freshly ground black pepper

Method

Oven Temperature: 525-565 degrees

- Butter 8 individual ramekins.
- Sprinkle half of the cheese evenly among the ramekins.
- Crack 2 eggs into each ramekin.
- Add even amounts of stock and cream to come half way up the sides of each dish. You may need a little more or less than the specified amount.
- Sprinkle with remaining cheese, thyme leaves, and salt, and pepper.
- **Flame Height: 3**
- Bake **in the center** of the oven, rotating the dishes once, for 5-6 minutes or until the eggs feel firm but not hard to the touch.

We prefer them to be a little runny inside; but cook them to your own preference.



www.woodstonehome.com (800) 578-OVEN (6836)