

# 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, grated
16 lg.	eggs
½ cup	chicken stock
½ cup	heavy cream
2 Tbsp.	fresh thyme leaves
	Kosher salt and freshly ground black pepper

## Method

### Oven Temperature: 535-565 degrees

- Butter 8 individual 6 to 8-oz. ramekins or cazuelas. \*
- Sprinkle half of the cheese evenly among the dishes.
- Crack 2 eggs into each dish.
- Add even amounts of stock and cream to come half way up the sides of each dish.
- Sprinkle with remaining cheese, thyme leaves, 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.

\* If you don't have individual ramekins you may use 1 or 2 shallow baking dishes. The eggs should fit snugly into whatever vessel you choose.



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