

Parmesan-Herbed Eggs en Cocotte

2 large eggs
¼ cup heavy cream
⅓ cup, plus 1 tablespoon Parmesan
1 tablespoon minced fresh thyme and oregano
Fresh-ground black pepper

Preheat oven to 375°. Butter two small ramekins.

Beat the heavy cream with a whisk just until it begins to thicken slightly. Add some pepper.

Whisk in ⅓ cup of Parmesan.

Put one half of the herbs in the bottom of each ramekin.

Spoon about two-thirds of the Parmesan-cream mixture into each ramekin over the herbs.

Gently break an egg into each ramekin.

Spoon the remaining Parmesan-cream mixture on top of the egg, being sure to cover the egg fully.

Sprinkle the remaining tablespoon of Parmesan, then the remaining herbs over the top.

Place the ramekins gently in a pan of simmering water. Cover tightly with foil.

Place in the middle of the oven, and bake for 8-9 minutes. The white of the egg should be just set, while the yolk is still runny. Then place under a low-heat broiler for a minute or two just to brown the cheese.

Serve with hot, crusty french bread.