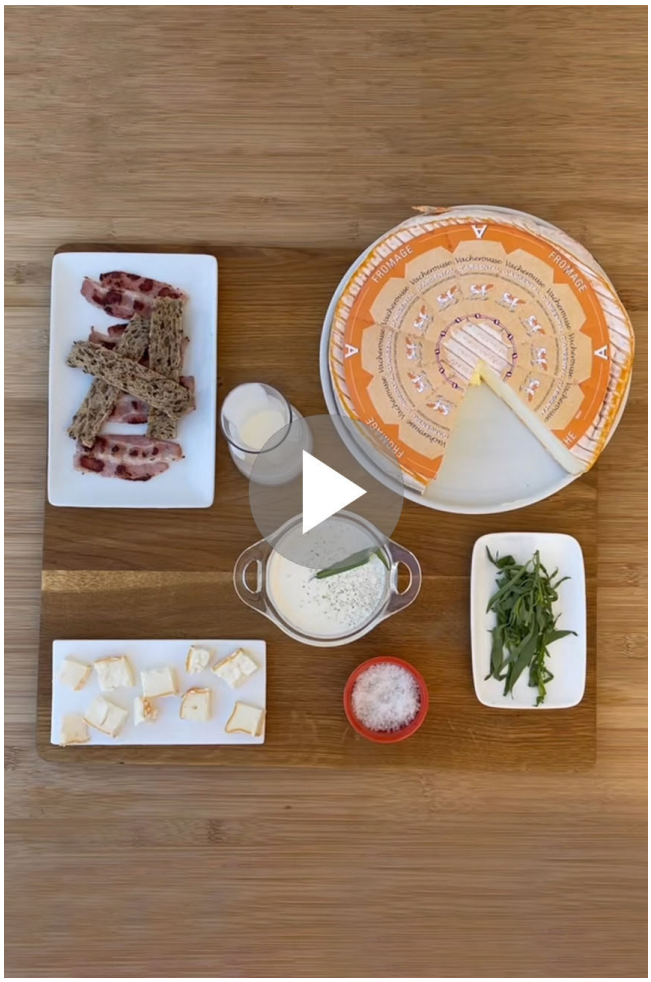
Eggs in pots, Vacherousse d’Argental and farmhouse bacon



Informations

People : **4**
Preparation : **20 min.**
Cooking time : **16 min.**

Ingredients

- 160 g de Vacherousse d’Argental
- 4 eggs
- 240 g fluid cream
- 160 g farmhouse bacon
- 4 springs of tarragon
- 4 slices of farmhouse bread cut in sticks
- Pink peppercorns and hazelnuts
- “Fleur de sel” salt and freshly ground pepper

Preparation steps

Cooking instructions: 10 minutes with cream at room temperature or 6 minutes of cream has been warmed up

1. Fry the smoked bacon in a pan with the slices of farmhouse bread.
2. Pour the fluid cream into a small ramekin. Add the eggs, pieces of chopped cheese and sprigs of tarragon. Season with pepper and salt.
3. Cook the mixture in a bain-marie for 10 minutes.
4. Arrange the pieces of bacon and the bread sticks on top of the mixture.
5. Add hazelnuts and pink berries on top before serving.

Watch the whole recipe in this video
https://player.vimeo.com/video/667724140?h=cc3ae59666