

Casserole egg, dippable toasted brioche, sautéed mushroom persillade, Tomme des Demoiselles shavings |

Recipe for 4 servings

Description

A beautiful, quick dish that is easy, consistent, and tasty. It requires little prep and work but delivers maximum results.

Note

Try picking a local cheese from your region, just be sure that it has a strong enough flavour to accentuate the dish.

Ingredients

Poached eggs

- 4 Unit(s) Egg
- 4 Thick slice(s) Brioche bread
- 30 Gr Butter
- 2 Pinch(es) Sea salt flakes

- Butter
- Salt and pepper
- Vegetable oil

Mushrooms

- 125 Gr Button mushrooms
- 125 Gr Portobello mushroom
- 100 Gr Shiitake mushroom
- 2 Clove(s) Chopped garlic
- 5 Sprig(s) Chopped parsley

- Butter
- Salt and pepper
- Vegetable oil

Cheese shavings

- 12 Chips Cheese tomme des demoiselles
- 6 Sprig(s) Chives

- Butter
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **150 F°**

Preparation

Peel and finely dice the garlic.

Cut the brioche into sticks around 1 cm along the short sides.

Wash the parsley, remove the leaves from the stems, then chop the parsley leaves.

Clean your mushrooms with a damp towel, if necessary, then chop them finely.

Finely chop the chives.

Brioche

In a hot pan with butter, lightly toast the brioche breadsticks until golden on all sides, set them aside on a paper towel. Sprinkle some fleur du sel on the brioche while they are still warm.

Mushrooms persillade

In a hot pan with vegetable oil, sautee each type of chopped mushroom individually until nice and golden, be sure to season with salt near the beginning of each batch to achieve best results. Once golden, set the mushrooms aside in a seive to drain them.

In the same pan, add a knob of butter, then add all mushrooms together with the garlic and the parsley.

Put this mushroom persillade mix in the bottom of your ramequins or small bowls.

Cooking the eggs

Carefully crack the eggs and, one by one, place one in each of your ramequins/bowls.

Place the ramequins/bowls in your pre-heated 64°C (145°F) oven for 26 minutes.

Cheese shavings

Using a vegetable peeler, shave your cheese for garnish.

Plating

Once out of the oven, place your ramequins/bowls on a small plate. Sprinkle your cheese shavings on your poached eggs, and finish with some chopped chives.

Place your brioche breadsticks nicely on the plate next to your ramequin/bowl and serve,

Bon appétit!