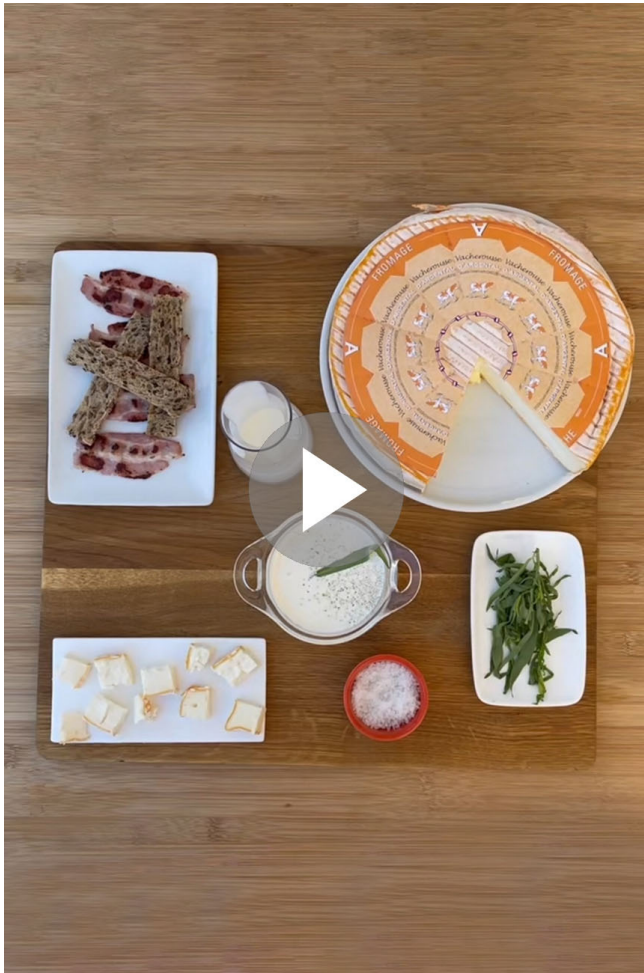


# Eggs in pots, Vacherousse d'Argental and farmhouse bacon



## 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>