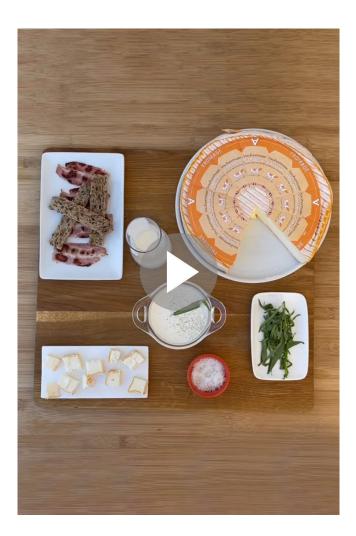


Eggs in pots, Vacherousse d'Argental and farmhouse bacon



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



- Fry the smoked bacon in a pan with the slices of farmhouse bread.
 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