

CODDLED EGGS, CARAMELIZED ONION AND CHILLI JAM

EQUIPMENT

4 COCOTTE RAMEKINS WITH LIDS, MEDIUM SIZE FRY PAN, CHEESE GRATER,
CHEFS KNIFE, SPOONS, PASTRY BRUSH

INGREDIENTS

8 WHOLE EGGS, 4 FINELY SLICE BROWN ONIONS, 100GM GRUYERE CHEESE, 30GM SOFT BUTTER,
3 SPRIGS PARSLEY, CHILLI JAM, EXTRA VIRGIN OLIVE OIL, FLAKE SALT

METHOD

PLACE A FRY PAN OVER HIGH HEAT AND ONCE HOT ADD A SPLASH OF EXTRA VIRGIN OLIVE OIL. ADD THE ONIONS AND A GENEROUS PINCH OF SALT. TURN THE HEAT DOWN TO MEDIUM LOW AND COOK STIRRING ONLY OCCASIONALLY FOR 30 MINUTES UNTIL THE ONION CARAMELIZE.

USING THE PASTRY BRUSH BUTTER THE BOTTOM AND SIDES OF THE RAMEKINS AND SET ASIDE. GRATE THE GRUYERE CHEESE AND SET ASIDE.

ONCE THE ONIONS ARE COOKED SPOON EQUAL AMOUNTS INTO THE BOTTOM OF EACH RAMEKIN. CRACK 2 EGGS INTO EACH RAMEKIN WITHOUT BREAKING THE YOLKS.

ADD A SMALL SPOON OF CHILLI JAM AND SOME GRATED GRUYERE TO THE EGGS AND SEASON WITH SALT AND PEPPER. PLACE THE LIDS ON THE RAMEKINS AND PLACE THE RAMEKINS ON A PERFORATED TRAY AND INTO A PRE-HEATED OVEN STEAM SETTING 75°C FOR 18-20 MINUTES UNTIL THE YOLKS ARE STILL RUNNY AND THE WHITES ARE JUST SET.

ONCE COOKED REMOVE THE TRAY FROM THE OVEN AND ADD AN EXTRA DOLLOP OF CHILLI JAM AND SOME CHOPPED PARSLEY AND SERVE ALONG SIDE SOME TOAST SOLDIERS.

HINTS & TIPS

- COOKING EGGS FOR LARGE GROUPS CAN BE CHALLENGING BUT THIS METHOD MAKES IT EASY.
- CHECK THE PROGRESS OF THE EGGS AFTER 15 MINUTES, IF YOU LIKE YOUR YOLKS COOKED THROUGH ADD AN ADDITIONAL 8-10 MINUTES TO THE COOK TIME