

Oeuf Orsini



Serves 2

Prep 15 mins

Cooking 6 mins

Easy

Ingredients

2 eggs

1 tbsp grated Parmesan

20g butter

1 pinch of nutmeg

salt & pepper

1. Preheat the oven to 180C/ Fan160/ Gas 6. Separate the whites from the yolks. Beat the whites to stiff peaks with a pinch of salt. Butter 2 flat porcelain ramekins or you can butter a large slice of brown bread and put it on an ovenproof plate. Fold in the Parmesan and divide between the 2 buttered porcelain ramekins.
2. Delicately put 1 egg yolk in the middle of the whites. Grate over a pinch of nutmeg. Season with salt & pepper.
3. Bake for 6 minutes. Serve straight away.