



Oeufs Cocotte & Three Hills Chardonnay

SERVINGS: 4

PREPPING TIME: 15 MIN

COOKING TIME: 12-16 MIN

Ingredients

- 4 large eggs
- 1 cup crème fraîche (sub heavy cream if you want extra silk)
- 1 tbsp olive oil
- 1 tbsp unsalted butter
- 1 small shallot, thinly sliced
- 2-3 cloves garlic, minced
- 4 oz fresh spinach (about 4 cups loosely packed)
- 1 tsp fresh thyme (or a mix of parsley/tarragon)
- Salt & freshly cracked black pepper

Cheese Trio:

- ¼ cup finely shredded Parmesan
- ¼ cup finely shredded Pecorino
- ¼ cup finely shredded Mimolette

Directions

1. Heat the oven: Preheat to 350°F (175°C) and lightly butter or oil four individual ramekins.
2. Sauté aromatics: In a skillet over medium heat, warm olive oil with butter. Add shallot and garlic, cooking until soft and fragrant. Toss in the spinach with a pinch of salt and pepper; sauté until just wilted. Stir in fresh herbs, then remove from heat.
3. Build the cocottes: Divide the spinach mixture evenly among the ramekins. Spoon about 2-3 tbsp of crème fraîche into each (richness first). Crack one egg into each ramekin, then sprinkle the Parmesan, Pecorino, and Mimolette on top.
4. Bake in a water bath: Set ramekins in a baking dish. Carefully pour hot water into the dish until it reaches about halfway up the sides of the ramekins; this water bath (bain-marie) keeps the eggs tender and custardy. Bake 12-16 minutes – shorter for runny yolks, longer for soft-set whites with creamy centers.
5. Finish & serve: Carefully remove from the oven and water. Sprinkle with extra herbs and another crack of pepper if you like. Serve immediately with toasted baguette or rustic sourdough for dipping – because those yolks are begging for it.