

# Coddled Greens Eggs



Preparation time:	25 mins
Serves:	2 people
User Rating:	★★★★★

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Cooking breakfast for someone is the easiest way to show your caring side any day of the week. Make it extra special with these coddled eggs gently cooked in a water bath.



## Ingredients

- 1 bunch basil
- 50 g parmesan or pecorino cheese
- 50 g toasted pine nuts or walnuts
- 1 clove garlic
- ½ tsp salt
- ⅓ cup extra-virgin olive oil
- 120 g bag baby spinach
- 4 eggs
- ⅓ cup cream
- Sliced sourdough or Turkish bread, to serve

## Method

1. Preheat oven to 160°C fan-forced.
2. In a small food processor place your basil, cheese, nuts, garlic, salt, and olive oil. Blitz until combined, roughly the texture of coarse sand.
3. Wilt baby spinach by either pan-frying with a little olive oil and salt, or placing in a microwave safe bowl and cooking for 60-90 seconds.
4. In a small ovenproof dish that fits inside a larger dish, or in two large ramekins, place a layer of spinach followed by a spoonful of pesto. Gently crack your eggs on top of the spinach pesto mix, then top with the cream, followed by another spoonful or two of pesto.
5. Place the small dish into a larger baking tray and pour boiling water carefully into the larger tray so it comes halfway up the sides of the small dish.
6. Place in the oven and bake for about 15 minutes if using a large dish, if using ramekins check them at 10 minutes for a runny yolk.
7. Serve hot with toast for dipping and scooping.