

Eggs En Cocotte (Baked Eggs) with Hidden French Onion



Preparation time: 25 mins

Serves: 2 people

User Rating: ★★★★★

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Some try to master the poach, others strive for superior scrambled eggs...but have you ever tried this effortless easy recipe? Eggs en cocotte is a simple, oven-baked eggs dish that produces a creamy textured egg, perfect for dipping warm toasty bread.

Eggs en cocotte are made using cocottes; tiny heatproof vessels (think mini pots with handles) that are used for baking and serving the dish. Don't have any of these lying around? Ramekins will work just fine.





Ingredients

For the French onions:

- 2 tbsp butter
- 2 large onions, sliced into quarter rings
- 2 tbsp caramelised balsamic

For the cocottes:

- 2 eggs
- 2 tbsp cream
- 2 tbsp blue cheese
- 2 tbsp grated Gruyère cheese
- 1 tbsp butter
- Salt and pepper, to taste
- Chives, finely chopped

Method

1. To make the French onions, melt butter in a large frying pan over medium heat. Add the sliced onion and cook for a few minutes to begin softening.
2. Add the balsamic and keep cooking for ten minutes or until the onions are dark, jammy and sweet. Set aside.
3. Meanwhile, grease your cocotte pots with butter. Add a tablespoon or more of the caramelised onion to the bottom of each pot.
4. Gently crack an egg on top of each one and add cream, salt, pepper, blue cheese and a sprinkle of Gruyère on top of each.
5. Cover each pot tightly with a piece of foil (or a little lid if your pots have them).
6. Place an oven-safe dish into your air fryer and fill it $\frac{3}{4}$ with hot water. Sit the covered pots in the hot water in the air fryer.
7. Cook at 180C for 10-12 minutes, or until the egg whites are just opaque and the yolk is still runny.
8. Serve hot with toast for dipping.

Notes

- Don't have cocottes? Use ramekins instead.
- You can remove the foil in the last few minutes of air frying if you want grilled cheese on top.