

Quail eggs in Cocotte, mushroom persillade with smoked bacon, Dijon mustard, extra old cheddar |

Recipe for 12 Tapas



Description

A fun, easy to make, delicious recipe, great for a fun meal between friends.

Note

With a chicken egg you can make the recipe, count a little longer cooking time

Ingredients

For the cocotte

- 12 Unit(s) Quail egg
- 200 Gr Old cheddar
- 400 Gr Button mushrooms
- 2 Unit(s) Garlic
- 4 Sprig(s) Thyme
- 4 Sprig(s) Parsley
- 150 Gr Smoked bacon
- 30 Ml Dijon mustard
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**

For the preparations

Chop the garlic and the thyme. Brush and mince the mushrooms, chop the parsley finely. Shred the cheddar and dice the bacon in small cubes.

Bring some water to a boil for the bain marie.

For the cocotte

In a dry hot pan, sear the bacon for 3 minutes, add the garlic and the thyme, add the mushrooms and cook them for 4 to 6 minutes, remove from the stove and then add the parsley with the Maille white wine mustard.

In 12 small ramequins, put some mushrooms mix at the bottom, sprinkle them with the cheddar and finish by breaking the eggs on top.

Put the ramequins in a deep baking tray, add the hot water to about half the height of the ramequin and cook them in the oven for 3 to 4 minutes, the eggs should be cooked but the yolk still liquid.

Season to taste.

Bon appétit!