

**Breakfast**

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# Mother's Day Eggs en Cocotte

Alison Ladman - The Associated Press  
Palm Beach Post

**Servings: 4**

**Start to Finish Time: 25 minutes**

**4 tablespoons heavy cream, divided**

**4 tablespoons prosciutto, shredded**

**4 eggs**

**4 tablespoons herbed chevre (soft goat cheese)**

**ground black pepper**

**1/4 cup chopped fresh tomato**

**1 teaspoon chopped fresh thyme**

Preheat the oven to 375 degrees.

Arrange four four-ounce ramekins in a baking dish.

Bring a small saucepan of water to a boil.

Pour 1/2 tablespoon of cream into the bottom of each ramekin. Sprinkle one tablespoon of the shredded prosciutto into each, then top with an egg. Top each egg with one tablespoon of the goat cheese and another 1/2 tablespoon of the cream. Sprinkle each lightly with pepper.

Pour enough boiling water into the baking dish around the ramekins to come halfway up the sides of the dishes, being careful not to get any in the ramekins.

Carefully move the baking dish to the oven and bake for 15 minutes or until the egg whites are just set. Remove the ramekins from the baking dish and top each with one tablespoon of tomato and a sprinkle of thyme.

Serve immediately.

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Per Serving (excluding unknown items): 156 Calories; 12g Fat (68.6% calories from fat); 11g Protein; 1g Carbohydrate; trace Dietary Fiber; 242mg Cholesterol; 459mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1 1/2 Fat.