

Brie & Black Forest Ham Baked Eggs

The Fleur-de-Lys Mansion

Serves: 1

Ingredients

2 heaping tablespoons chopped ham

1 ounce Brie cheese

2 XL eggs

1 tablespoon heavy cream

Salt and pepper



Directions

Butter the insides of a 4" ramekin. Put ham on bottom and place cheese on top. Carefully break eggs into ramekin. Top with cream, salt and pepper to taste.

Prepare a bain-marie (water bath) by placing the ramekin in a small baking dish, add hot water to half way up the side of the ramekin, and place in 350° oven and bake approximately 25 minutes.

We like to serve this dish with Bananas Foster French Toast on the side!