

OEUF COCOTTE

Recipe by *Catherine* at the Workplace Health service (UA)



Ingredients:

for 1 person

- 1 egg
- 4 tbsp. of cooked pasta (leftover pasta is perfect)
- 1 portion of gruyère cream (La vache qui rit)
- 4 tbsp. milk
- Salt & pepper

Preparation:

Slowly melt the gruyère cream with the milk (add a little extra milk if needed).

Mix the pasta with 2/3 of the sauce.

Put the mixture in an oven- or microwave-safe ramekin.

Cut out the centre to form a well. Then crack the egg and slide it into the well, keeping the yolk intact.

Bake at 180°C (th. 6) in a bain-marie for 10 to 12 minutes.

After cooking, pour in the remaining sauce and serve.

Chef's tip: if you cook in a microwave, make sure to break the yolk and bake for 1 minute.

#cococonnectée

+ more recipes:

- the Sumpps culinary blog (in French): blog.univ-angers.fr/sumpps
- the youtube channel « Asso DPSP » (1 new video in French each day)