



FINCH + FENNEL

## Truffle Baked Eggs

### INGREDIENTS:

- 1-2 Tbsp Butter
- 2 Tbsp Parmesan Cheese, grated
- ¼ c Heavy Cream
- ¼ tsp Salt
- ¼ tsp Pepper
- 2 tsp F+F Black Truffle Oil
- 4 Eggs



### DIRECTIONS:

1. Preheat oven to 325°F & butter four 4-oz. ramekins.
2. Combine the Parmesan cheese, heavy cream, salt, pepper & F+F Black Truffle Oil in a small bowl.
3. Crack one egg into each of the ramekins.
4. Spoon on the heavy cream mixture, evenly among the ramekins.
5. Bake for 10-20 minutes, until yolk is just set.
6. Allow to cool slightly before serving.

*Enjoy!*

