

Easy French Baked Eggs with Goat Cheese and Crispy Bacon

ufs Cocotte au Chèvre et aux Lardons



OVEN
350°F

TIME
12 min

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INGREDIENTS

- 4 eggs
- 100 g lardons (smoked bacon bits)
- 100 g goat cheese (chèvre, such as a log)
- 4 tablespoons crème fraîche (or thick sour cream)
- 1 small onion, diced (optional)
- Salt and pepper, to taste
- Butter (to grease ramekins)
- Fresh parsley or chives (optional, for garnish)

Ingredient Swaps & Notes:

Cheese Swap: Try crumbled blue cheese or grated Gruyère for a different twist.

Protein Option: Sub diced ham or smoked salmon for the lardons.

Cream Substitute: Use heavy cream or a dairy-free version if needed.

Add Heat: Sprinkle in a pinch of smoked paprika or Espelette pepper before baking.

Step-by-Step Instructions:

1. Preheat the Oven:
2. Prepare the Lardons:
3. Butter the Ramekins:
Spoon in 1 tablespoon of crème fraîche
Add a portion of the cooked lardons and onions
Top with crumbled goat cheese
4. Add the Eggs:
5. Bake in a Water Bath:

6. Finish & Serve:

Tips for Success:

Don't skip the bain-marie-this ensures gentle, even cooking.

Keep an eye on the oven: Overbaking will result in fully set yolks (still delicious, but not quite as luxurious).

Use high-quality goat cheese: It melts beautifully and brings a tangy richness that balances the bacon and cream.

Serving Suggestions & Pairings:

This Beer Cheese Dip as a starter

A warm basket of toast or rustic bread

A side of arugula salad with lemon vinaigrette

Or serve alongside Sheet Pan Quesadillas for a brunch board full of contrasts

Storage & Leftovers:

Not ideal for storage: This dish is best served immediately after baking.

Leftovers? If you must, refrigerate and gently reheat in the oven-but expect the yolk to firm up more.

DIRECTIONS

1. Preheat the Oven: Set your oven to 180°C (350°F). Prepare a deep baking dish for the bain-marie.
2. Prepare the Lardons: In a skillet, cook lardons over medium heat until crispy. If using onions, add them to the pan and cook until soft and translucent. Transfer to a paper towel-lined plate to drain excess fat.
3. Butter the Ramekins: Lightly grease 4 ramekins with butter.
4. In each ramekin:
5. Spoon in 1 tablespoon of crème fraîche
6. Add a portion of the cooked lardons and onions
7. Top with crumbled goat cheese
8. Add the Eggs: Carefully crack 1 egg into each ramekin. Avoid breaking the yolk.
9. Season each with a little salt and freshly cracked black pepper.
10. Bake in a Water Bath: Place the ramekins in a baking dish and pour hot water into the dish until it reaches halfway up the sides of the ramekins.
11. Bake for 10-12 minutes, until the egg whites are just set and yolks are still slightly runny.
12. Finish & Serve: Remove ramekins from the oven and sprinkle with fresh parsley or chives.
13. Serve immediately with toasted bread soldiers or crusty baguette, and pair with a light salad.
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16. Use high-quality goat cheese: It melts beautifully and brings a tangy richness that balances the bacon and cream.
17. Serving Suggestions & Pairings: For a cozy brunch or light dinner, pair with:
18. This : Beer Cheese Dip as a starter
19. A warm basket of toast or rustic bread
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24. More Recipes You'll Love: If you're into cheesy, brunch-friendly dishes or cozy savory bakes, try:
25. One- : Pan Breakfast Bake

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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