



IRISH FARMHOUSE EGGS

Oeufs de Ferme à la Crème et aux Herbes

Source: The Gilded Table – March Edition

Prep Time: 5 min | Cook Time: 12 min | Yield: Serves 4



Recipe Description

Soft-baked eggs enriched with cream, chives, and buttery crumbs evoke the simplicity of farmhouse kitchens — humble, comforting, and ideal for the quiet transition from winter to spring.

Ingredients

- 4 large eggs
- ¼ cup cream
- 2 tbsp buttered breadcrumbs
- 1 tbsp chopped chives
- Salt & pepper

Instructions

1. Preheat oven to 350°F.
2. Butter 4 ramekins.
3. Add a spoonful of cream to each.
4. Crack in an egg.
5. Top with breadcrumbs and chives.
6. Bake 10–14 minutes until softly set.