

Recipe:

Ingredients:

- * 1 large Egg
- * 60 ml Fresh cream
- * Salt
- * Pepper
- * Parmesan cheese

Steps:

1. Separate the yolk and white of the egg.
2. Lightly beat the egg whites with a fork.
3. Add the cream, salt, pepper, and Parmesan cheese to the egg whites.
4. Continue mixing the ingredients until a soft mixture is formed.
5. Place the yolk in the cocotte (baking dish), making sure it is intact.
6. Gently pour the egg and cream mixture into the cocotte.
7. Sprinkle some Parmesan cheese on top.
8. Bake in the oven at 180°C for 540 seconds (9 minutes).
9. Serve and enjoy!