

## SHIRRED EGGS

with black garlic & asparagus

Serves 2



### INGREDIENTS

4 Eggs  
2 cloves Black Garlic,  
sliced 4 Stalks of  
Asparagus,  
cut into 1/4" pieces  
1T Butter  
1/4c Heavy Cream  
2 pinches Salt  
2 pinches Pepper

Shirred Eggs are a breakfast treasure. They take minimal effort and time but are luxurious and perfect for dipping toast.

### DIRECTIONS

1. Preheat your oven to 475°F.
2. Butter 2 shallow ramekins.
3. Add asparagus and black garlic to the dish.
4. Crack Eggs on top, sprinkle with salt and pepper
5. Top with Heavy Cream.
6. Bake in your oven for about 10 minutes or until the white are just about cooked.
7. Remove and serve immediately. The eggs will continue cooking once removed from the oven. The desired texture is firm egg whites and runny yolks.

### NOTES:

Use a shallow oven safe dish to ensure your eggs evenly.

