

# EASTER NEST, BAKED EGG

By «Les petits secrets de lolo»



For 2 people:

Prepare: 30mn

Baking: 200°C

mould: Cocotte 8cm

difficulty: easy

## INGREDIENTS

### FOR THE RECIPE:

- . 2 tablespoons of olive oil
- . 1 shallot
- . 1 garlic clove
- . 2 eggs (separate the egg whites and egg yolk)
- . 100g of spaghetti
- . 100g of fresh spinach
- . 120ml of single cream
- . Salt, pepper, nutmeg



## PREPARATION:

Preheat the oven to **200°C**

- 1/ Cut the hard stem of the spinaches, rinse them with the cold water. Spin the spinaches and cut them approximately.
- 2/ Slice the shallot and garlic finely.
- 3/ In a frying pan, add the olive oil and cook the garlic and shallot for 1 to 2 mn.
- 4/ Add the spinaches with a little bit of water (1/4 of glass) et let it cook until the spinaches are cook. They have to be tender. When the water is evaporated, you may add a pinch of salt, pepper and nutmeg.
- 5/ Pour the single cream and cook for one more minute. You may put on the side few leaves for decoration.
- 6/ Boil the spaghetti for 9 to 10mn. After that in order to prevent them from sticking together rinse them with cold water.
- 7/ Mix the spaghetti with the spinach and cream.
- 8/ Pour this mix into the cocotte mould. Let the middle empty in order to shape a nest and put only the egg whites.
- 9/ Bake in the oven for 10mn. When the egg whites are coagulated, put gently the egg yolk on the top and bake for 2 more minutes.
- 10/ Pour the rest of the spinach and cream on the spaghetti and serve.
- 11/ You may cover with the lid to keep it warm.

### DETAILS OF THE CASSEROLE DISH:

- Product 100% biodegradable
- Lid made of a wooden cellulose
- Oven, microwave and freezer safe

