Oeufs au Plat
The Water Club’s Culinary Lifestyle Consultant Geoffrey Zakarian

Ingredients (makes 1 large serving):

2 large organic eggs
1 cup assorted wild mushrooms, trimmed and washed (shiitake, oyster, chanterelle, etc)
1 cup julienned smoked ham
1/8 cup shredded Swiss cheese
1/8 cup heavy cream
1 tsp minced tarragon
1 tsp minced chives
4 slices baquette or country style sourdough bread, toasted
1 pinch sea salt
1/2 tsp freshly ground black pepper

Directions:
1.) In a medium (about 7-inch) heavy cast iron skillet, over high heat, combine the butter, mushrooms, and ham. Sautee over high heat for a few minutes until mushrooms are just tender and slightly brown.
2.) Reduce heat to medium, and add in the heavy cream. Crack open the eggs and add them to the pan.
3.) Transfer the entire pan to a preheated 375 degree Fahrenheit oven. Bake for about 8-10 minutes until egg whites are fully cooked.
4.) Carefully remove from the oven, and sprinkle all over the top – chopped herbs, grated Swiss cheese. Season with sea salt and black pepper, then back to the oven to melt the cheese.
5.) When cheese is just melted (should be just a few minutes) remove from oven and serve immediately. Garnish with grilled country bread.