

THE WATER CLUB

AT BORGATA 

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 baguette 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. Sauté 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.