

## **Baked eggs**

1 tablespoon chopped fresh parsley  
1 ½ tablespoons minced ham  
1 ½ tablespoons cubed Brie  
2 eggs  
1 tablespoon heavy or whipping cream  
Salt and freshly cracked black pepper, to taste

1. Preheat oven to 400°F.
2. For each serving, toss the parsley, ham and Brie together in a 3-inch-wide ramekin. Break the eggs over the mixture and drizzle each egg with cream. Sprinkle with salt and pepper to taste.
3. Place the ramekins in a baking pan and pour hot water into the pan to come one inch up the ramekins. Bake for 15 to 20 minutes, depending on how set you want your eggs. Serve immediately.
4. Variations: Use crumbled bacon and chopped green onions instead of chopped ham and parsley, or maybe smoked salmon and dill. Other great cheeses for this dish could be an old cheddar, swiss or gruyere. But Brie is very classy.