

Parmesan Eggs

When Louis XIV of France sat down to a meal it was divided into two courses followed by desserts. Parmesan eggs were served in the first course as an Hors d'Oeuvres, which were side dishes to the Grande Entrées.

Ingredients

4 eggs
2 cups fresh grated Parmesan cheese
2 Tbs. butter
black pepper

Utensils

mixing bowl
grater
wire whisk
6-inch flan dish

This dish is seasoned to taste. Grate the cheese. Whisk the eggs in the mixing bowl and add the grated cheese. Season well with the black pepper. The dish can be prepared up to this point in advance. Preheat the oven to 325°F. Melt the butter in the flan dish on the stove over low heat and pour in the egg mixture. Place the dish in the oven and bake 20 minutes, until it is slightly risen and browned on the top. Serve hot from the oven.