



# THE CLOUD EGG

## INGREDIENTS

Serves 2

- 100 ml (3.4 fl oz) cream
- 5 tbsp grated parmesan or other cheese
- 2 eggs
- Salt and pepper to season
- A few drops of lemon juice

## MISE EN PLACE

Measure the ingredients, grate the cheese, and separate the eggs from the whites, keeping the yolks in their shells for later use. Preheat the oven to 180 degrees Celsius (350°F).

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## METHOD

To make the cream sauce, pour the cream into a small saucepan with 2 tablespoons of the cheese and some salt and pepper. Mix well and bring the sauce to a boil, then turn off the heat and set aside.

Pour the egg whites into a mixer bowl with a small pinch of salt and a few drops of lemon juice. Beat the whites into firm meringue until stiff peaks form, then add a pinch of black pepper and 2 tablespoons of the cheese. Gently fold the mixture using a spatula.

Spoon 2 tablespoons of cream sauce onto the bottom of a buttered egg dish or ramekin, then place the egg white mixture on top in a mound.

Create a small cavity at the top to later accommodate the egg yolk, then place in the oven and bake for 4 minutes until the egg whites start to color.

When done, remove the dishes from the oven, drop the egg yolks into the cavity on top of the whites, sprinkle with extra cheese, and return to the oven. Continue baking for another 2 minutes, and serve immediately.