

# Quail eggs in Cocotte, mushroom persillade with smoked bacon, Maille white wine mustard, extra old cheddar

Recipe for 24 Tapas



## Description

A fun, easy to make, delicious recipe, great for a fun meal between friends.

## Note

The Maille brand offers a lot of mustard choices, so don't hesitate to switch with another variety that you enjoy for this recipe.

## Ingredients

### For the cocotte

- 24 Unit(s) Quail egg
- 120 Gr Old cheddar
- 400 Gr Button mushrooms
- 2 Unit(s) Garlic
- 4 Sprig(s) Thyme
- 4 Sprig(s) Parsley
- 120 Gr Smoked bacon
- 60 Ml Maille white wine mustard
  
- Vegetable oil
- Salt and pepper

## Preparation

- Preparation time **30.00 mins**

### For the preparations

Chop the garlic and the thyme. Brush and mince the mushrooms, chop the parsley finely. Shred the cheddar and dice the bacon in small cubes.

Bring some water to a boil for the bain marie.

### For the cocotte

In a dry hot pan, sear the bacon for 3 minutes, add the garlic and the thyme, add the mushrooms and cook them for 4 to 6 minutes, remove from the stove and then add the parsley with the Maille white wine mustard.

In 24 small ramequins, put some mushrooms mix at the bottom, sprinkle them with the cheddar and finish by breaking the eggs on top.

Put the ramequins in a deep baking tray, add the hot water to about half the height of the ramequin and cook them in the oven for 3 to 4 minutes, the eggs should be cooked but the yolk still liquid. Season to taste.

**Bon appétit!**