



Egg Cassarole with Soubise Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

8 large eggs

Mushroom filling: 6 Oz dried mushrooms (I used mixed varieties) White wine to cover mushrooms
1 T butter
1 bunch scallions
salt and pepper to taste

Soubise Sauce: 1/2 pound onion sliced thin
1C water
1T butter
1T flour
1C milk - COLD
1/4C heavy cream
salt and pepper to taste
6 slices swiss cheese
Grated parmesan reggiano to cover

Instructions

Hard boil eggs, cool immediately in ice water, slice and set aside.

Rehydrate mushrooms with wine and allow to sit for 1/2 hour.

Boil water and onions in sauté pan for 5 minutes until all liquid is evaporated. Transfer to work bowl of food processor and process and set aside.

Coarse chop the mushrooms and scallions. Melt butter in sauté pan add scallions and cook for about 2 minutes. Add the mushrooms and cook for about 4 minutes until the liquid has evaporated. Salt and pepper lightly.

Fill ramekins with mushroom mixture and a layer of egg.

Melt butter and whisk in flour to make roux. When the roux is fully cooked (30 seconds) add the milk and allow to come to a low boil. When reduced by about 1/3 add the cream, salt, pepper and onion. Allow to cook together until thickened slightly.

Pour over layered ramekins.

Top with a slice of cheese and cover with grated parmesan reggiano.

Broil on low for around 7 minutes, 4-5 inches from broiler.

Let cool and enjoy!