

Steamed Eggs w/ Ham & Cheese

Swick

Serves 1 | Active Time: 5 minutes | Total Time: 20 minutes

Step 1: Preparing the Eggs

- unsalted butter or oil (for coating the ramekins)
- 1/4 cup cheddar cheese
- 1/4 cup diced, cooked ham
- 4 large eggs
- kosher salt (to taste)

Set up a steamer. Fill with one inch of water and place over medium-high heat. Refer to the lessons on Steaming for more information, if necessary.

Gather four small ramekins and coat the inside of each with a thin layer of fat. Grate the cheese. Divide the diced ham and cheese between each ramekin. Crack an egg over top. Season with a pinch of salt. Cover each ramekin with foil and place into the steaming basket.

Step 2: Steaming & Serving the Eggs

- freshly ground black pepper

To steam the eggs, transfer the steaming basket over the simmering water and cover. Steam the eggs for approximately 10 to 15 minutes or to the desired doneness.

Once done, season with a bit of black pepper and serve immediately.