

CREAMY FONDUE RAMEKIN WITH A POACHED EGG

F EASY

Last Modified: 01/13/2015

PREP: 15 Min
COOK: 5 Min
STOVETOP

BREAKFAST

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4 ~ 8	Eggs	Recipe: Eggs - Perfect Poached Eggs	
1	Mini	French Baguette	Split
1/2	Stick	Salted Butter	Softened
2	Tbsp	Chives	Chopped
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

FONDUE SAUCE			
1	Stick	Unsalted Butter	
4	Tbsp	All Purpose Flour	
1	Pint	Heavy Cream	
1	8 Oz	Pkg Cream Cheese (Philadelphia)	Cubed
8	Oz	Muenster Cheese	Grated
1 +/-	Pinches	Kosher Salt	To Taste

PREPARATION	
CAUTION	Delicious when fresh & hot. These do NOT re-heat well at all.
TOOLS	1) Medium Saucepan & Lid 2) 4 - 4" Ramekins 3) Box Grater
PREP	DISH 1) Place the Butter on the countertop to soften. 2) Chop the Chives and set them aside.
PREP	FONDUE SAUCE 1) Cut the Cream Cheese into 1/2" cubes and set it aside. 2) Grate the Muenster Cheese and set it on top of the Cream Cheese.
1	FONDUE SAUCE: Melt the Unsalted Butter in a medium saucepan over medium heat. Stir in the Flour and cook for 2 to 4 minutes. Pour in the Cream and bring it to a simmer. Turn off the heat and top it with the Salt and Cheeses. Let set covered for a minute or two, and then stir to melt in the Cheeses completely. Cover and keep warm.
2	POACHED EGGS: Make Poached Eggs according to the Recipe: Eggs - Perfect Poached Eggs, the number depending upon if you want 1 or 2 Eggs per ramekin.
3	Meanwhile, split the Baguette in half lengthwise and toast it under the broiler. Slather with Salted Butter and cut it into 2 Inch wide slices.
4	Partially fill individual ramekins equally with the Fondue Sauce and gently float a Poached Egg (or two) on top. Garnish with a grind or two of Black Pepper, top with Chives.
SERVE	Serve while hot with the Toasted Bread for dipping.