

# Ricotta Eggs with Basil

SERVINGS: **4 SERVINGS**

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## Ingredients

**15** oz. ricotta cheese  
**1/2** cup shredded Romano cheese  
**1 1/2** tbsp thinly sliced fresh basil  
**1/4** cup heavy cream  
**5** eggs  
**1/2** tsp salt

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## Directions

In a bowl, whisk together the ricotta and Romano cheeses, the basil, cream, eggs and salt. Set aside.

Fill an egg poaching pan with 1 inch of water. Set over medium heat, cover and bring to a simmer.

Set 4 egg poaches cups on a plate, pour about 1/2 cup of the egg mixture into each up. Set the cups in the pan, cover and simmer until the eggs are set, about 12 minutes. Flip the eggs upside down onto a plate. Repeat to make 4 more poached eggs.

Transfer the eggs to individual plates and serve immediate with toast and sausages.

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