

Creamy Comté Rice with Soft Eggs

A comforting and creamy rice dish combining the nutty flavor of Comté cheese with rich cream and perfectly cooked soft eggs. This simple recipe transforms basic ingredients into a satisfying meal.


15 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- 60g cooked rice
- 50g Comté cheese, grated
- 1 large egg
- 2 tbsp crème fraîche
- Salt and pepper to taste
- 1 tsp butter

Steps

- 1 Heat the butter in a small pan over medium heat.
- 2 Add the cooked rice and warm it through.
- 3 Stir in the crème fraîche and grated Comté cheese until melted and creamy.
- 4 Season with salt and pepper to taste.
- 5 In a separate small pot, boil water and gently poach the egg to your preferred softness.
- 6 Serve the creamy rice in a bowl and top with the poached egg.
- 7 Break the egg yolk and mix everything together before eating.