

Breakfast in Bed

Leisurely mornings are a luxury. Indulge yourself or surprise another. Serve an old-fashioned breakfast in high style on your prettiest serving pieces from the silver closet and china cabinet. Outfit your dressing table with those family heirlooms you've kept stored away and celebrate the start of every day with a bit of shimmer.

Old-Fashioned Shirred Eggs

Shirred eggs are baked in individual dishes, such as ramekins or French cocotte. A knob of butter, a few local eggs and a dollop of cream are cooked together in this satisfying breakfast. Sometimes topped with breadcrumbs, here a crumbling of Alabama goat cheese and a few fresh herbs are added to serve.

1 tsp. butter
2 eggs, such as
McEwen & Sons
2 T. heavy cream
1 T. crumbled Belle
Chevre goat
1 tsp. snipped fresh
chives
Salt and freshly
ground black
pepper

Preheat the oven to 350° F. Rub the inside of the dish with butter. Crack the eggs into the dish. Spoon the cream over the top and bake in the preheated oven for 15 minutes until the egg whites are set but yolks still translucent. Remove the dish from the oven and sprinkle with the goat cheese, chives and salt and pepper to taste. Serve immediately with toast and a side of fruit. Serves 1.

resources: Bedspread, in bleach white: UTILITYCANVAS.COM Embroidered Napkin: DWELLSTUDIO amazon.com
 Orange Napkin: PIER1.COM Insulated Silver Coffee Pot: GARRARD & SONS for similar: estatesilver.com Toast Stand: owners, for similar: etsy.com: Grapefruit Spoon: antique, for similar: BROMBERGS.COM Fork: Christofle "Malmaison" BROMBERGS.COM for locations Blue Cocotte Baker: Swiss Pro HOMEGOODS.COM for locations Blue bird salt and pepper shakers: AT HOME athomefurnishings.com