

Oeufs brouillés à la truffe

Recipe by CHEF VITALY PALEY

I learned this recipe (more of a technique than a recipe really) in France while working as a stagier at a Michelin starred restaurant. In season it was served as a beginning course to every guest that dined there. The egg's sole purpose was to express the truffle.

The eggs were snipped to order, the brioche was cut and toasted on the spot. The truffle was sliced paper thin and, along with a knob of good butter, shavings were incorporated into the eggs. Then under chef's watchful eye this glorious mixture was stirred over a low flame, gently spooned back into their shells and, bien sur, garnished with more truffles. There are a million ways to serve an egg but this one is pure magic.

There are tools to snip the top of the egg. Still I prefer a sharp knife. Be patient as it may take a few tries to get it right. Of course feel free to skip this fancy touch. There is no shame in simply spooning the truffle scramble over toasted brioche for a very fine result.

One inch thick slices of brioche, crusts removed

4 eggs

2 tablespoons truffle butter

sea salt and freshly ground black pepper

2 tablespoons creme fraiche

several chive spears chopped very fine plus more cut into 1 inch lengths for garnish

1 small black or white truffle sliced thin for garnish (optional)

