

Perfect egg, smoked bacon foam, shavings of old mimolette, kombu and morel

Recipe for 4

Description

Eggs don't get better than that, be ready to travel.

Note

You can replace morels by black truffles

Ingredients

Perfect egg

- 4 Unit(s) Egg

Cheese shavings

- 100 Gr Old Mimolette

Garnish

- 5 Gr Kola Nomak (black salt Himalya)
- 0.50 Tray(s) Edible flowers
- 4 Sprig(s) Micro mesclun

Preparation

- Preparation time **30 mins**

Prep

Remove the eggs from the fridge and let them on the counter top at room temperature.

Dice the smoked bacon.

Dip the sea weed kombu and the morels in white wine.

Peel the onion and the garlic.

Perfect egg

Cook the eggs in a large volume of water at 64°C using a sous vide precision cooker for at least 1 hour.

Bacon foam

- 500 Ml 35% whipping cream
- 125 Ml Milk
- 125 Gr Bacon

Kombu and morel

- 50 Gr Kombu
- 50 Gr Morille mushroom
- 300 Ml White wine
- 1 Unit(s) Onion
- 1 Clove(s) Garlic
- 20 Gr Pumpkin seed

Remove, let cool down and remove the eggshell right before serving.

Cheese shavings

Using a peeler make nice shavings of Old mimolette cheese and put aside in the fridge.

Kombu and Morel

Cisel the onion and chop the garlic.

Drain the sea weed and the morels and keep the wine aside.

Mince everything.

In a pan at medium heat, sweat the onions with a knob of butter. Add the garlic, cook a bit more then add the kombu and the morels.

Bring the heat at high and deglaze with white wine. Let reduce until dry and add the pumkin seeds. Season to taste.

Bacon foam

Brown the bacon in a pot then deglaze with milk. Once boiling add the 35% cream.

Season to taste.

Plating

Pour some bacon foam in a shallow bowl. Add the egg inside and cover with more foam.

Add cheese shavings and the kombu and mushrooms mix.

Garnish with a pinch of Kala namk black salt, edible flowers and young sprouts.

Bon appétit!