

## 63° EGG, FENNEL AND TRUFFLE REMOULADE, TOASTED CRUMBS

### EQUIPMENT

SMALL POT, SMALL MIXING BOWLS, SPOONS, WHISK, CHEF KNIFE, SMALL FRY PAN, THERMOMETER

### INGREDIENTS

1 WHOLE EGG, 1 EGG YOLK, ¼ BULB FENNEL, DAY OLD BREAD,  
5GM TRUFFLE PASTE, 3 KALETTES (BABY KALE), 100GM VEGETABLE OIL,  
15GM WHITE WINE VINEGAR, 10GM DIJON MUSTARD, SALT ½ LEMON, PARSLEY

### METHOD

IN A MEDIUM SIZE POT ¾ FILL WITH WATER AND SET THE TEMPERATURE OF THE WATER TO 65 DEGREES, PRE-HEAT THE OVEN TO STEAM SETTING  
63 DEGREES

GENTLY PLACE 1 EGG IN THE WATER AND PLACE THE POT IN THE OVEN FOR 63 MINS

WHILE THE EGG COOKS REMOVE A FEW OF THE OUTER LEAVES OF THE FENNEL AND SLICE FINELY, PLACE THE SLICED FENNEL IN A SMALL MIXING  
BOWL WITH A PINCH OF SALT AND A SQUEEZE OF LEMON TO CURE FOR 10-15 MINS

IN ANOTHER BOWL PLACE 1 EGG YOLK, VINEGAR, MUSTARD AND TRUFFLE PASTE, WHISK TO COMBINE THEN ADD OIL IN A SLOW STEADY STREAM  
WHISKING ALL THE TIME TO MAKE MAYONNAISE, ONCE THICK AND CREAMY ADD SALT AND CHECK SEASONING AND SET ASIDE

REMOVE THE CRUSTS FROM THE BREAD AND TEAR THE BREAD INTO SMALL PIECES, PLACE A MEDIUM FRYPAN OVER MEDIUM HIGH HEAT ADD A  
LITTLE OIL AND FRY THE BREAD UNTIL GOLDEN THEN SET ASIDE

THE FENNEL WILL HAVE "THROWN" SOME JUICES, SQUEEZE THE FENNEL WELL AND POUR OFF ANY LIQUID, ADD SOME OF THE MAYONNAISE TO  
COAT THE FENNEL WELL AND MIX THROUGH

ONCE THE EGG IS COOKED REMOVE FROM THE OVEN AND CHANGE THE SETTING TO 100 DEGREES STEAM, TEAR THE BABY KALE LEAVES AWAY  
FROM THE STALK AND PLACE ON A PERFORATED STEAM TRAY AND STEAM FOR  
3 MINS

ROUGHLY CHOP THE COOKED BREAD AND SET ASIDE

PLACE A MOUND OF THE FENNEL IN THE MIDDLE OF A BOWL AND MAKE A SMALL DIVOT IN THE FENNEL, CRACK THE EGG CAREFULLY AND POUR IT  
IN THE MIDDLE OF THE FENNEL, SEASON THE EGG SPRINKLE OVER THE BREAD AND THE BABY KALE LEAVES AND SERVE

### HINTS & TIPS

- ACCURATE TEMPERATURE IS ESSENTIAL TO THIS METHOD OF COOKING, KEEP YOUR THERMOMETER HANDY
- REMOULADE IS A CLASSIC SALAD/ENTRÉE THAT IS OFTEN SERVED IN A LETTUCE LEAF AS A STARTER IN CLASSIC FRENCH BISTROS
- IF FENNEL IS NOT YOUR THING REPLACE IT WITH FINELY SLICED CELERIAC AND PREPARE IT IN THE SAME WAY
- THIS IS A TASTY OPTION FOR OUR VEGETARIAN FRIENDS