

Truffled egg

Ingredients:

- 1 black wintertruffle Melanosporum
- 5 eggs
- Olive oil extra virgen
- Salt
- Sourdough bread, from your best local bakery

Preparation:

Choose a clean airtight container. Store the truffle first, then locate the eggs on top. Keep the container in the fridge for at least three days. Check everyday for condense on the lid, remove it with a paper towel. After three days, take out the truffle, use for other preparations. Use the eggs, in whatever manner you decide.

Make omelets, tortillas, whisk the egg white for truffle merengues, grating truffle after battering or clarify your truffleconsomé with these truffle eggwhites. Make truffle mayonaise with the egg yolks, your imagination is your limit!

You can keep the eggs no longer then 7 days, respecting it's date of expire.

