



Truffle egg yolk

PREPARATION

Egg yolk

Separate the egg yolks and whites. Keep yolks in water, so they do not lose ductility Place aside.

Broth

Put the truffle broth in a reducer.

FINISHING AND PRESENTATION

Remove and drain the yolks. With a sharp utensil – e.g., a skewer – pierce the vitelline membrane.

With a syringe, empty approximately 40 % of the contents of the yolk.

Fill the empty volume plus an extra 20 % with the boiling truffle broth and finish with salt flakes and julienne truffle.

INGREDIENTS

For 4 people

Egg yolk

4 fresh eggs produced ecologically

Broth

48 ml black truffle water

Finish

1 tablespoon of salt flakes
1 tablespoon of black truffle cut in Julienne