



ECKART WITZIGMANN - CUISINIER DU SIÈCLE

Truffle-Egg on cream-spinach

Ingredients for 4 people:

4	egg whole	approx. 100 g white Truffles
250 g	spinach leaves	some garlic
1	small shallot	30 g nut butter
8 cl	Crème double	
Salt, pepper, muscat		

for the sauce:

2 dl	chicken stock	1,5 dl	Crème double
	salt, ground pepper ,	5 g	white truffles
	some butter	1 splash	Noilly Prat
1 tls.	whipped cream	veal jus and truffle	for the set



Give the raw eggs in a glass jar. (the more truffle ,the more intense taste)
Close and leave for 2- 3 days.

Blanche the spinach, Squeeze out and chop it coarsely. For the spinach leaves, sauté the chopped onion and the garlic in butter and briefly toss in the cleaned spinach. Then add Crème double and bring to the boil briefly. Seasoning, and stir with the nut butter.

Chicken stock and Crème double bring to the boil slowly and allow to reduce slightly.

Seasoning, and leave to simmer until it forms a thick sauce. Sauté the truffles in butter, Deglaze with Noilly Prat , then fill up with the remaining sauce. Mix, and finally fold in the whipped cream.

Fry the truffle-eggs, arrange the eggs on the cream-spinach, with the sauce trickled around and garnish the sauce with a few drops of veal jus. Finally plane some white truffle over it.