

Perfect egg with herb and bacon broth, garlic bread croutons, olive oil |

Recipe for 4 portions

Description

Simple, tasty, vegetables, herbs and an egg, Rest assured everyone will be satisfied.

Note

You can prepare your broth days in advance, make the second part of the recipe (adding the herbs) the day you expect your guests.

Ingredients

- 1 Liter(s) Vegetable stock
- Salt and pepper
- Olive oil

Herb broth

- 1 Liter(s) Vegetable stock
- 150 Gr Baby spinach
- 4 Leaf(ves) Sage
- 2 Sprig(s) Basil
- 2 Sprig(s) Mint
- 4 Sprig(s) Tarragon
- Salt and pepper
- Olive oil

Perfect egg

- 4 Unit(s) Egg
- 4 Slice(s) Country bread
- 4 Clove(s) Chopped garlic
- Salt and pepper
- Olive oil

Plating and last touch

- 2 Pinch(es) Young beet sprouts
- 2 Pinch(es) Arugula young shoots
- 4 Leaf(ves) Mint
- 8 Sprig(s) Chives
- Salt and pepper
- Olive oil

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Vegetable stock

Prepare an instant vegetable broth and keep it warm.

Herb broth

Make sure the vegetable stock is hot, add the leaves of the herbs and the spinach, blend it all and sieve it.

Season to taste with salt and pepper. Keep the broth hot.

Perfect egg

Perfect egg

Program your precision cooker at a temperature of 64°C (147.2°F) after placing it in a bath of water. Once you reached the desired temperature, place delicately the eggs at the bottom of the bath (you really don't want it to break) and slow cook them for 1 hour.

Remove the eggs from the bath, delicately peel them, you will place them in the herb broth when it's time to serve.

Croutons

Put your slices of bread on a baking tray. Mix the olive oil with the chopped garlic, baste the bread with it, add salt and pepper and place the tray in a hot oven for 5 minutes. Once out of the oven, dice the slices of bread.

Bacon (if you wanna fry it)

Slice the bacon then dice it. Sauté in a hot pan to nicely brown it. Remove onto some kitchen paper. You can also boil them in the broth (careful with the seasoning then)

Plating and last touch

Prepare the herbs for the last touch, pour a ladle of herb broth (200 ml) in a previously heated bowl. Delicately place the perfect egg in the middle. Sprinkle the croutons and the bacon bits. Put here and there some leaves. Drizzle some olive oil, sprinkle some fleur de sel and some fresh ground pepper.

Bon appétit!