

Scrambled egg with truffle oil

Recipe for 4 persons

Description

Creamy scrambled egg flavored with a drizzle of truffle oil.

Note

It is possible to cook scrambled eggs in a double boiler, stirring constantly with a spatula and always scraping the edge to obtain a very unctuous texture.

Ingredients

For the scrambled eggs

- 12 Unit(s) Egg
- 60 Ml Cream 35%
- 20 Ml Truffle oil
- 12 Sprig(s) Chives

- Salt and pepper
- Butter

Preparation

- Preparation time **20 mins**

To serve

Place a serving of eggs in the dish, season it a few turns of pepper mill, fleur de sel and pour a few drops of truffle oil on top. Garnish with freshly chopped chives.

Scrambled eggs preparation

In a bowl, break the eggs, add cream, season with salt and pepper and beat with a fork to obtain a slightly foamy mixture. Pour mixture into a saucepan over low heat and stir constantly with a wooden spoon. Once the eggs have reached a creamy consistency, remove from heat.

Bon appétit!