

Scrambled eggs with truffle oil and bacon - Virtual Workshop Version

Recipe for 2

Description

Creamy scrambled egg flavored with a drizzle of truffle oil and bacon

Note

It is possible to use the traditional method of cooking your eggs in a double boiler, it will take more time but it is the safest route.

Take your time to cook the eggs, we're in no rush.

For our veggie friends, remove the bacon.

Enjoy

Ingredients

For the scrambled eggs

- 4 Unit(s) Egg
- 30 Ml Cream 35%
- 10 Ml Truffle oil
- 1 Unit(s) Green onion

- Salt and pepper

Bacon

- 100 Gr Bacon

- Salt and pepper

Preparation

- Preparation time **20 mins**

To prepare before class

Get the eggs out one hour before the class starts. Make sure all of your ingredients are weighed and ready.

You will need :

1 small cooking pot, 1 cutting board, 1 chef knife, 1 small whisk, 1 pan and 1 medium sized mixing bowl.

Prep with the chef

Break the eggs in the mixing bowl.

Cut the bacon in small strips.

Cut the green onion in thin slices, keep them in ice cold water in the fridge.

Scrambled eggs preparation

In a mixing bowl, break the eggs, add the cream, season with salt and pepper and whisk with a fork. The mixture needs to be slightly foamy. Pour the mixture in a pan on low heat (3 or 4 on 10) and mix continuously with a whisk or wooden spoon. If the pan is too hot, remove it from the heat, still whisking it, and come back on the heat after a couple seconds.

Once the eggs are nice and creamy, remove them from the heat source.

Pour them in a plate of your choice, and finish with your beautiful green onion slices.

The Bacon

In a hot pan, without any oil or butter, sauté the bacon strips, make sure you get them nice and brown.

Put them on a plate with absorbant paper.

Add them in your scrambled eggs once they are ready.

Bon appétit!