

Farm Eggs 'Au Plat', White Truffle, Mushroom and Argan Oil



Ingredients

White truffle	10g
Cep	2 pcs
Girolle mushroom	10 pcs
Chives	a dash
Organic egg	1 pc
Cep sauce	

Cep sauce

Cep	100g
Onion	Half
Thyme	1 pc
Single cream	50ml
Chicken stock	100ml

Seasonings

Argan oil
Butter
Olive oil
Ground black pepper
Salt

Garnish: Chervil, Tarragon

Method

1. Make the cep sauce
 - Wash the ceps and onions, and chop them
 - Put the ceps and onions in a pan, add the appropriate amount of olive oil, and sauté
 - Place the butter, thyme, single cream, and chicken stock in the pan one by one, and cook on medium heat until the onions are translucent
 - Remove the thyme, bland the ingredients, filter out the residue with a sieve to make the cep sauce, and set aside
2. Wash the ceps, cut one piece into cube and slice another piece, and set aside
3. Wash the girolle mushrooms and set aside
4. Wash and chop the chives, set aside
5. Place a ring mould and a small amount of olive oil in a flat-bottomed pan, pour the egg into the mould, then pan-fry the egg sunny-side-up, season it with salt and black pepper, and set aside
6. Add the butter, olive oil, ceps (cube) and girolle mushrooms to a flat-bottomed pan and stir-fry until the ingredients are golden brown, then add the chives and sauté, season with salt and black pepper, and set aside
7. Pour the cep sauce onto the white of the sunny-side-up egg, and put the fried ceps and girolle mushrooms on top
8. Add a few of the thinly-sliced cep, pieces of chervil and tarragon to garnish
9. Finally, slice the white truffle on top of the egg and drizzle some argan oil