



CAVIAR PERLE NOIRE
SIPHON SCRAMBLED EGGS
VEGETABLE GARDEN SORREL

(6 servings)



BY HEAD CHEF PASCAL LOMBARD



6
servings

INGREDIENTS

6 bio-eggs
50 g of Caviar Perle Noire
130 g of cream
3 sorrel leaves
Salt, pepper, Espelette pepper.

PROGRESSION

1. Drain eggs with an egg-topper.
2. Clean carefully the shells.
3. Cook scrambled eggs, mix with cream.
Pass through a sieve in a siphon and keep in a bain-marie.
4. Slice sorrel thinly.

DRESSING

Fill the shells $\frac{3}{4}$ with egg in the siphon.
Then, add a bit of sliced sorrel and cover with caviar.

LITTLE EXTRA!

Serve with a very mineralised Pouilly-Fumé.

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