Onsen egg

Recipe by V-ZUG Ltd.



Preparation	30 Mins
Cooking time	1 Hrs
Portions	4
Appliance	CombairSteamer V2000 from 2021

on plaited bread with spinach and hollandaise foam

Onsen eggs

4 eggs

Hollandaise foam

3 tbsp vinegar

1 shallot, chopped

3 peppercorns

1 egg

1 egg yolk

125 g butter

Some salt

1 knife tip of cayenne pepper

Some lemon juice

Spinach

1 shallot, chopped

Butter for sweating

200 g leaf spinach

Some salt

Some pepper

Some nutmeg

Serving

4 slices of plaited bread

Some fleur de sel

Some pepper

Some horseradish

Onsen eggs

Cook the eggs on a perforated stainless steel tray at 64 °C for 1 hour using the steam mode.

Hollandaise foam

Bring the vinegar, shallot and peppercorns to the boil in a small pan, then reduce by half over a low heat. Strain through a fine sieve into a bowl, gently squeezing the shallot with a spoon.

Add the egg and the egg yolk and mix well with a whisk. Melt the butter in a small pan and bring to the boil. Gradually add the melted butter to the mixture, stirring constantly.

Add salt, cayenne pepper and lemon juice to taste.

Put the hollandaise into a whipping siphon. Charge the siphon with a cartridge. Shake vigorously and keep warm.

Spinach

Sweat the shallot in butter in a large pan over a medium heat until translucent. Add the spinach and sweat until it wilts. Season with the other ingredients to taste.

Serving

Toast the slices of plaited bread. Spoon the spinach on top.

Carefully crack the eggs into a fine strainer to drain off the liquid. Set the eggs on top of the spinach.

Sprinkle over fleur de sel and pepper. Grate over a little horseradish. Crown with hollandaise foam.

Cooking steps

Steaming 64 °C for 1 Hrs

Tips

Add 30 minutes to the cooking time if using eggs straight out of the refrigerator.

Accessories

Perforated stainless steel tray

Whipping siphon

Additional information

Created on	12.04.2023