



# Onsen egg



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

on plaited bread with spinach and hollandaise foam

## Onsen eggs

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4 eggs

## Hollandaise foam

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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

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1 shallot, chopped  
Butter for sweating  
200 g leaf spinach  
Some salt  
Some pepper  
Some nutmeg





## Serving

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4 slices of plaited bread  
Some fleur de sel  
Some pepper  
Some horseradish

## Onsen eggs

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

## Hollandaise foam

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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

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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

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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

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**Steaming 64 °C for 1 Hrs**

## Tips

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





## Accessories

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Perforated stainless steel tray

Whipping siphon

