



BLANC-MANGER AND CREAMY YOLK WITH WILD GARLIC PURÉE [?] OUR CHEFS [?] RECIPES

Ingredients (For 4 people)

- 4 fresh eggs
- 1 bunch wild garlic
- 1 red onion
- 1 dl white vinegar
- Baby spinach leaves
- Chives
- Salt and pepper

Preparation:

Wash the wild garlic leaves and boil them in salted boiling water. Chill rapidly. Spin-dry the leaves and blend them in a blender to obtain a fine purée.

Peel and finely chop the red onion. Immerse the onion strips in the boiling vinegar. After boiling for 2 minutes, remove the saucepan from the heat and allow to cool.

Separate the egg whites from the yolks. Beat the eggs to stiff peaks with a pinch of salt.

Using a piping bag, fill buttered circles or silicone moulds with beaten egg whites. Bake the egg whites in an oven preheated to 100° for 10 minutes. Cook the yolks at the same temperature for 3 minutes.

Spread a fine coat of garlic purée on each plate. Add an egg white and top with a yolk. Garnish with baby spinach leaves, red onion pickles and chives.