



INGREDIENTS

- 2 eggs
- 25g salted butter, softened
- 6 thin slices sourdough baguette
- 20g fresh black truffle

If you buy more truffle than you need for one recipe, store them in a well-sealed jar of rice, the aroma will soak into the rice ready for a truffle risotto.

Truffle Sandwiches with Soft-boiled Egg

Truffles are one of winter's great delights! These little black nuggets with the unmistakable aroma cost upward of \$2,500/kilo - but you only need a few grams for an indulgent breakfast treat and you can order a small one online for around \$75. Keep the indulgence going with a slightly sweet Moscato d'Asti, such as the wonderful organic one from brother and sister, Alessandra and Gian Luigi Bera, at just 5.5% alcohol it's the perfect breakfast wine.

Serves 2

METHOD

1. Boil the eggs as soft as you like, but certainly so that the yolks are still runny.
2. Meanwhile, spread the butter on the baguette slices, don't be shy with it (truffles need fat to bring out their flavour).
3. Shave thin slices of truffle and arrange them on the bread.
4. Peel the eggs - soft-boiled eggs can be hard to peel, but don't worry if they don't look perfect, the peeled side won't be visible.
5. Halve the eggs lengthways and place them on plates cut side up, sprinkle any crumbs of truffle over the top, arrange the bread on the side and serve.
6. Mound pieces of egg onto the sandwiches, the warmth will help release the truffle flavour.