TOURAINE TRUFFLE BROUILLADE

in an OVEO

INGREDIENTS  /  for 1 OVEO

- Touraine truffle shavings
- 1 egg
- Semi-salted butter
- Bread
- 1 OVEO

PREPARATION

• 48 hrs in advance: Store the truffle shavings along with the egg in a hermetically sealed container.
• Brouillade: Melt butter over low heat, add some of the truffle shavings then scramble the egg in it.
• Garnish: Fill the OVEO 2/3 full and sprinkle the rest of the truffle shavings on top. Serve with a stick of good toasted bread with semi-salted butter.

OVEO lets you serve a classy scrambled egg while retaining the fun aspect of egg-in-a-shell!

Marceul Réceptions,
Caterer in Tours - France
www.marceul-receptions.fr