

# SOFT-BOILED EGG WITH CREAM OF MORELS



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**SERVES 4**

## INGREDIENTS

4 fresh eggs • 80g morel mushrooms • 300ml fresh cream • 300ml chicken stock • 2 large globe artichokes • ½ lemon • 8 large green asparagus, cleaned • 2 thin slices of cured ham • 4 circles of shortcrust pastry (to fit tartlet tins) • ½ glass of medium sweet white Port • 3 finely chopped shallots • 20g butter • salt • pepper • flor de sal gourmet salt

## METHOD

Trim the artichokes to leave the hearts and cook in a saucepan of salted water with a little lemon juice • Cook the asparagus for 2 minutes in boiling salted water and cool • Sweat two shallots in butter and soak in the white port and the chicken stock • Add the morels and cook on a low heat for 10 minutes • Add the cream and bring to the boil • Season with salt and pepper and zap in the blender • Place to one side and keep warm • Line the tartlet tins with the pastry and leave to rest in the fridge for 20 minutes • Bake for 15 minutes in an oven preheated to 175°C • Place the whole eggs on a bed of rock salt and bake in the oven preheated to 65°C for about 25 minutes • Sweat the shallots in butter in a sautoir with the chopped asparagus ends, the artichoke hearts cut into strips • Then deglaze with a little chardonnay vinegar • Divide into the tartlet bases • Remove the shell from the eggs and place on the tartlets • Coat with the cream of morel and top with asparagus tips glazed with butter and flor de sal • Serve with a salad of lamb's lettuce tossed in hazelnut oil