

Wild mushroom With Sous Vide Egg

Ingredients

1/2 pound wild mushrooms

1 tbsp vegetable oil

2 tbsp butter

Salt and freshly ground pepper

1 shallot, finely minced

2 tbsp chopped parsley

1 tbsp chopped chives

Directions

Clean mushrooms gently over running water let drain on towels, cut into medium dice

Heat oil and butter in a sauté pan over high heat

Add mushrooms, salt, and pepper

Sauté about 3 minutes

When the mushroom are dry, add shallots and saute 2 more minutes or add parsley and chives

Season to taste, place in a small serving bowl and keep warm

1 Hour Egg

Cook the egg at 63 degrees Celsius in an emersion circulator for 1 hour

After cooking crack the egg over the top of the mushrooms and sprinkle with salt and pepper

Serve