

MON·AMI·GABI®

Bistro Classique

DEVEILED EGGS

YIELD: 3 SERVINGS



INGREDIENTS

FOR DEVEILED EGGS

3 tsp. sauce verte (see sub-recipe)
3 jammy eggs (see sub-recipe)
3 Tbsp. black pepper aioli (see sub-recipe)
3 tsp. smoked whitefish caviar
3 chive batons, cut into $\frac{3}{4}$ in. pieces
pinch of Maldon salt
black pepper, to taste

FOR JAMMY EGGS

3 eggs
3 cups water

METHOD

FOR JAMMY EGGS

1. Place 3 eggs in a small saucepan or pot in a single layer.
2. Add enough water to fully submerge the eggs, about 3 cups (or as needed), and bring the water to a rapid boil.
3. Carefully lower the eggs into the boiling water.
4. Cover the pot with a lid and cook at a steady boil for 7 minutes and 30 seconds.
5. Transfer the eggs immediately to an ice water bath and cool completely.
6. Peel the eggs as soon as they are fully cooled for best results.

FOR SAUCE VERTE

1. Preheat a heavy skillet over high heat until it is very hot.
2. Place the quartered shallot cut-side down in the dry pan and press them firmly so they make full contact with the surface.
3. Allow the shallots to char without moving them until the cut sides are deeply browned and blistered, then flip briefly if needed to lightly color the other sides.
4. Remove the shallots from the pan and let them cool slightly.

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FOR SAUCE VERTE

1⅛ tsp. garlic confit
1 medium shallot, quartered
4 Tbsp. packed parsley, stems removed
1½ Tbsp. tarragon, stems removed
1 anchovy fillet, packed in oil
¾ tsp. capers
3 Tbsp. packed spinach
1½ Tbsp. chives, roughly chopped
4½ Tbsp. oil
pinch salt

FOR BLACK PEPPER AIOLI

3 Tbsp. mayonnaise
¾ tsp. garlic confit
pinch cracked black pepper
pinch salt

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5. Use the flat side of a chef's knife to scrape the garlic confit across a cutting board until it forms a smooth, even paste, then set it aside.
6. Combine all remaining ingredients and blend using an immersion blender or regular blender on high until the mixture is fully emulsified, smooth, and has a pesto-like texture.
7. Add the garlic confit paste to the blended mixture.
8. Whisk the mixture by hand or briefly blend again until the garlic is fully incorporated and the sauce is completely uniform.

FOR BLACK PEPPER AIOLI

1. Mix all ingredients together in a small bowl and set aside.

FOR DEVILED EGGS

1. Place three dots of sauce verte evenly spaced in a straight line across the center of the plate.
2. Trim a small slice from the bottom of each jammy egg so it sits flat, then cut each egg in half lengthwise.
3. Trim the ends of the jammy egg so that they have a flat edge to stand on and then cut them in half. Set each egg half directly onto the sauce verte so it is anchored and centered.
4. Season the cut surface of each egg lightly with Maldon salt and cracked black pepper to taste.
5. Pipe or spoon about 1 Tbsp. black pepper aioli onto each egg half, centered over the yolk.
6. Top each mound of aioli with 1 tsp. of smoked whitefish caviar.
7. Finish each egg with a chive baton placed neatly on top of the caviar.

