

Steamed and gratinated eggs with sea urchin butter

By Shannon Bennett

10 minutes

28 minutes

4

Serves



INGREDIENTS

- 8 large eggs (65 g)
- 60 g sea urchin roe
- Butter
- 2 tablespoons wasabi powder
- 250 g cultured butter
- 60 g sea urchin roe
- 2 tablespoons chives, finely chopped
- 2 teaspoons tarragon, finely chopped
- 1 teaspoon thyme, finely chopped
- 2 tablespoons light soy sauce
- 2 teaspoons lemon juice
- 1 teaspoon lemon zest, micro planed

METHOD

1. Combine butter, sea urchin and grated lemon, place in the freezer until frozen.
2. To make the sea urchin butter, in a food processor fitted with a paddle, combine all the ingredients and beat just enough to mix the ingredients, breaking up the sea urchin.
3. Spread the butter on the bottom third of a piece of greaseproof paper, cling film or foil and roll up. Freeze until required.
4. Place eggs in the steam oven and Steam at 65°C for 27 minutes. Once cooked, rest for 2-3 minutes, remove shell.
5. Pre-heat oven on Grill at 240°C.
6. In individual heatproof dishes, crack two eggs in each, and top with slices of frozen butter over each egg. Place a few pieces of sea urchins liberally around the eggs.
7. Place in the oven and grill for 30-60 seconds, or until the butter has melted and starts to slightly colour and set.

To serve

1. Serve with some cress on each plate as garnish and some grilled thin slices of bread for dipping into the eggs.