

WATCH

EGG IN A LEEK NEST WITH CHEF BRUNO VERJUS

SERVES: 4

INGREDIENTS

4 leeks
2 tablespoons vegetable oil, for frying
4 eggs
6 tablespoons extra virgin olive oil
2 tablespoons vinegar (rice, white wine, red wine, or your personal favorite)
Kosher salt and pepper to taste
Gray or flaky sea salt, for serving

TOOLS

large pot
large bowl
sharp knife
cutting board
baking sheet
small saute pan
slotted spoon
small bowl
whisk or fork

A NOTE ON MEASUREMENTS

We work with chefs from all around the world, which is why we include both imperial (cups/ounces) and metric (grams) measurements. To achieve best results, we highly recommend that you utilize a kitchen scale and follow the metric measurements when possible.

INSTRUCTIONS

Bring a large pot of heavily salted water to a boil. Preheat oven to 350 degrees F (170 degrees C). Prepare a large bowl of ice water.

Trim the fibrous roots off the leeks and set aside (don't throw them away!).

Peel the outer layers of the leeks and place them on a baking sheet. Bake until charred and crisp, about 10 minutes. Set aside to cool.

Holding the white end of the leek on your cutting board, drag the tip of your knife from the white end through the green part, while keeping the root end intact. Rotate the root end and make another cut using the same dragging motion, then continue to rotate and cut until you have something that looks like a ponytail. Repeat with remaining leeks.

Place a small saute pan over medium-high heat and add the vegetable oil. Once hot and beginning to ripple, add the roots and fry, stirring occasionally, until golden brown, about 4 minutes. Transfer to a paper towel-lined plate.

Carefully lower the eggs and the leek "ponytails" into the boiling water and cook for 5 minutes and 30 seconds. Use a slotted spoon to remove the eggs and leeks and transfer them to the bowl of ice water to cool down.

Meanwhile, prepare your vinaigrette: in a small bowl, combine the olive oil and vinegar and whisk (or mix vigorously with a fork) until combined. Add salt and pepper to taste.

Remove the eggs from the ice water and peel them. To plate an individual serving, remove a leek "ponytail" from the ice water and wring it gently, then twist it into a rope, and coil the rope onto a serving dish (to resemble a nest). Place an egg in the center of the nest, and top with the charred baked leeks and fried roots. Drizzle the vinaigrette over and sprinkle with sea salt. Continue plating remaining portions.



Photo Credit: @Lucile_in_wonderland

ABOUT CHEF BRUNO VERJUS

Bruno Verjus is the chef of Table in Paris, which has the distinction of both a Michelin Star and Michelin Green Star for sustainability. "Our commitment to a 'cuisine of the moment' brings us into a direct relationship with our local producers. They supply us on a daily basis with what nature has to offer. We do not place any large-quantity orders – only quality counts. The exemplary nature of their work, free of pesticides and respecting the wild nature of the soil, respects the health of our customers and our land."

ABOUT IMPASTIAMO

IMPASTIAMO is a global cooking community making an impact one dish at a time. Created as a way to support chefs whose livelihoods were impacted by the pandemic, IMPASTIAMO has grown into a platform that connects culinary experts to curious home cooks all around the world. Since their inception, IMPASTIAMO has hosted over one hundred cooking classes and events, and has raised over \$26,000 in support of out-of-work chefs and local nonprofits (such as FoodCycle LA, No Us Without You, Black Lives Matter LA, and more). Find us at www.impastiamoclasses.com or on IG @impastiamoclasses