



Black Truffle
HARVEST



Premium Fresh Black Truffle grown naturally in Australia

Scrambled Eggs with Shaved Truffles and Chives

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(serves 2)

Preparation Hint

Store your eggs for this dish with the truffle in a sealed jar in the fridge for two days prior to preparing.

Ingredients

20g butter
4 free-range eggs, lightly beaten
salt and freshly ground black pepper
2 tbsp double cream (optional depending on how decadent you are feeling!)
10gm fresh black truffle
small bunch fresh chives
2 slices of your favourite bread (toasted)

Preparation method

Heat the butter in a medium non-stick frying pan.
Season the eggs with salt and freshly ground black pepper and pour into the frying pan. With a spatula, push the egg from the outer edges into the centre of the frying pan as it cooks, stirring in the cream when eggs begin to set. Continue for another few minutes until the egg has set.
Place the toasted bread onto the serving plates, spoon over the scrambled eggs, shave the truffle over the top and garnish with the chives.