

Egg sandwich



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Volker Marecek

- Sub Category Name
Food
Savory
- Recipe Source Name
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Ingredients

Egg sandwich

- 200g egg yolk

Egg white spread

- 1/4 cup soft butter
- 1 tbsp chives, finely chopped
- 1 tsp lemon juice
- 8 hard-boiled eggs white
- 20g anchovies, drained and mashed
- 1 tsp onion, minced
- 1/4 tsp dry mustard
- 1/4 cup salad dressing of your choice

Methods and Directions

Egg sandwich

- Make sleeve measuring 2.5cm by 30.5cm.
- Pipe yolks into sleeves and tie tops of sleeves tightly to make tube shapes.



- Clip tubes to the edge of the bath.
- Cook in 69°C in a sous vide machine for 1 hour.

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