



## Egg in an Egg with White Truffle

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Serves 6 as an appetizer and 4 as a first course or for breakfast.

8 eggs  
3 tablespoons crème fraîche  
Salt and white pepper to taste  
2 tbsp grated Comté cheese  
2 tablespoons of finely chopped chives  
1 ounce of minced white truffle  
(can substitute minced button mushrooms with a dash of white truffle oil)

1. Using a sharp paring knife or egg topper, slice off the top of each egg. Pour the raw eggs into a chinois or fine mesh strainer. Save the shells, rinse carefully, and set aside.
2. In the top of a double boiler or in a stainless-steel bowl which will rest securely on top of a pot of simmering water, whisk together the eggs, 1½ tablespoons of the crème fraîche, salt, white pepper and Comté cheese.
3. Place the bowl over a simmering pot of water and stir the eggs with a rubber spatula until they are very lightly scrambled.
4. Remove the eggs from heat. Gently fold in the chives and the white truffle. Spoon the scrambled eggs in a pastry bag and pipe into the reserved eggshells. Top each shell with a dollop of the remaining crème fraîche. Serve immediately.



  
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