



Truffled, Soft Scrambled Eggs

3 large eggs

1 pinch (about 1/2 tsp.) Truffle Sea Salt

1 tablespoons unsalted butter

1/2 teaspoon White Truffle Oil

2 tablespoons crème fraîche

2 chives, thinly sliced

fresh ground white pepper to taste

Whisk the eggs until frothy; add the pinch of truffle salt.

Melt the butter in a non-stick skillet over very low heat.

When the butter is melted add the egg and cook over the lowest possible heat, gently and repeatedly folding the the egg with a heat-resistant rubber spatula until it set into a mass of moist curds, about 10 minutes. Add the truffle oil, crème fraîche and chives and continue folding gently until everything is incorporated.

Serves 2