



Kaviari Maison

EGGS IN ALL THEIR FORMS



RECIPE IDEAS

Kaviari Maison

Eggs in All Their Forms

Serves four

Preparation time: 25 min

Cooking time: 12 min

4 organic eggs · 100 g salmon roe · **125 g Baenki caviar** · 200 g whipping cream · 700 g baby spinach · lemon zest · pepper · salt · nutmeg

Remove the eggs from the refrigerator 1 hour before cooking.

Cook the eggs in boiling water for 8 minutes, then cool, peel and cut them in half lengthwise.

Meanwhile, wash and drain the baby spinach. Pour the cream into a saucepan and add the lemon zest, salt, pepper and a pinch of nutmeg. Bring to the boil and reduce by half, then add the baby spinach and cook briefly.

Divide the creamed spinach among the plates and arrange the egg halves on top. Garnish with salmon roe and caviar.