

## UNION SQUARE HOSPITALITY GROUP

# First came the chicken (soup)... now comes the egg!

### Recipes



### **Tagliatelle with Sunnyside Up Knoll Krest Egg & Greenmarket Vegetables** Chef Carmen Quagliata

*(Yields 4 servings)*

#### **Ingredients:**

12 ounces fresh tagliatelle or fettucine pasta  
1 tablespoon + 1 teaspoon kosher salt  
1/8 pound + 2 tablespoons whole butter  
4 large farm fresh eggs  
1/4 cup extra virgin olive  
4 cloves peeled garlic cut into small chunks (approximately 6 pieces per clove)  
1 teaspoon chopped fresh thyme  
1/2 cup thinly sliced spring onions, white and light green parts only  
1 1/2 cups chicken stock  
1 heaping cup large asparagus, sliced on the bias  
2 cups spinach leaves, lightly packed

1 tablespoon chopped fresh Italian (flat leaf) Parsley  
1/8 pound whole butter  
1/2 cup grated Parmigiano-Reggiano cheese  
Freshly ground black pepper

## Preparation:

1. Put a large pot with 1 gallon of water plus 1 tablespoon of salt on to boil.
2. Pre-heat oven to 300°F. Crack eggs into a bowl, being careful not to break the yolks. Melt 2 tablespoons of whole butter in a large non stick sauté pan over medium heat. When the butter is bubbling and just getting hot, add the eggs, lower the heat to low and cook for 1 minute on the stove top. Place the pan in the oven and cook for another 4 minutes until the white is just starting to set around the yolk, achieving a sunny-side up egg. Remove the pan from the oven and set aside, allowing the eggs to rest. (NOTE: The eggs should be slightly undercooked. You will be able to finish the cooking of the eggs just before the final assembly of the pasta.)
3. While the eggs are resting and water is heating, place a large sauté pan with the olive oil and garlic on high heat. Heat the oil and garlic while gently swirling and tipping the pan to move the garlic around while it heats up and eventually starts to turn a golden brown color. When it is golden brown, immediately add the thyme, and then add the spring onions. Lower the heat to low, add the teaspoon of salt and 3 twists of black pepper. Stir and cook for 3 minutes. Increase the heat to medium high and add the chicken stock. Bring to a boil and cook for 1 minute. Add the asparagus and bring back to a boil. Turn off the heat and add the spinach, parsley and 1/8 pound of whole butter. Set aside.
4. Place the pan of eggs back in the oven. Drop the fresh fettucine into the boiling water. Stir for 10 seconds to break up the nests of pasta. Cover the pasta and bring back to a boil. Uncover and cook for another minute. Drain the pasta well and add to the pan of vegetables. Remove the eggs from the oven.
5. Toss the pasta and gently stir the vegetables over high heat for 1 minute until incorporated. Divide the pasta evenly into 4 bowls. Sprinkle a heaping tablespoon of grated Parmigiano cheese evenly over the top of each bowl of pasta. Carefully separate the cooked eggs, cutting the whites with a spatula to evenly divide them (since the egg whites will have fused together while cooking in the pan).

## To Finish:

Place an egg over each mound of pasta and season with a light sprinkle of salt and a half twist of freshly ground black pepper, and serve.

NOTE: I prefer to toss and break up the egg in the pasta, rather than placing the eggs on top of the mound of pasta. Other people choose to gently break and smear the yolk over the rest of the egg, and then cut up pieces of the egg and twirl it up with the pasta. Either way, you just can't beat this delicious celebration of spring. *Buon Appetito!*

**GRAMERCY  
TAVERN**

**Norwich Meadow Farm Egg Crepe with  
Grilled Ramps & Crab**  
Chef Michael Anthony

*(Yields 6 servings)*

**Ingredients:**

5 Eggs  
3 tablespoons white soy sauce  
1 tablespoon flour  
1 tablespoon melted butter  
1 pinch white pepper  
1/2 pound Peekytoe crab meat  
1 tablespoon beurre blanc  
1 teaspoon tarragon, chopped  
Salt and pepper to taste  
Lemon juice to taste  
18 fresh ramps  
1 teaspoon pickled ramps, thinly sliced (or capers may be used to substitute)  
Olive oil, for seasoning

**Preparation:**

1. Whisk together eggs, soy sauce, flour, and butter. Season with white pepper, then strain. In a warm Teflon pan, ladle one thin sheet of the strained egg mixture. Cook for about one minute. Once the mixture is set, flip it and cook it for 30 more seconds.
2. Gently warm the crab meat with the beurre blanc in a small pan. Season with lemon juice, tarragon, salt and pepper.
3. Clean the fresh ramps, then place them in a mixing bowl and season with olive oil, salt and pepper. Lightly grill the fresh ramps.

**To finish:**

Lay the omelette flat on a serving plate. Spoon the crab meat over one half of the omelette. Top with grilled ramps and thinly sliced pickled ramps. Fold the far edge of the omelet over the top, and serve immediately.

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ELEVEN MADISON PARK

## **Slow Poached Organic Egg with Green Asparagus & Parmigiano Reggiano**

**Chef Daniel Humm**

*(Yields 4 servings)*

### **Parmesan Tuile:**

2 cups Parmigiano-Reggiano, grated  
1 tablespoon flour

### **Preparation:**

Heat oven to 325 °F. Place a Silpat on a sheet tray. Combine flour and grated cheese. Make 4 neat and even piles of cheese on the Silpat. Place in oven and bake for about 5 minutes, or until golden brown. Let cool and then carefully remove from Silpat. Set aside.

### **Asparagus:**

16 green asparagus  
3 tablespoons butter  
salt and pepper, to taste

### **Preparation:**

In a large pot, bring salted water to a boil. Cut the dry ends off of the asparagus. Blanch the asparagus and cook until tender. Shock in ice water. Remove from ice water and set aside.

### **Poached Egg:**

4 large organic eggs  
1 cup white wine vinegar  
1 teaspoons salt

### **Preparation:**

In 4 quart pot, bring water to a boil. Add vinegar and salt. Reduce heat and bring to a gentle simmer. To cook each egg, one at a time, stir the water with a wooden spoon to create movement in the water. Carefully crack the egg and drop it into the gently swirling water. This will ensure that the egg white will not cook to the bottom of the pot. Each egg will take about 1-2 minutes to cook; the white of the egg will look cooked. Remove egg from water with a slotted spoon and set aside. Repeat for each egg. Hold in warm water.

## **Brown Butter Hollandaise:**

2 sticks of butter, cooked to “brown butter”  
6 egg yolks  
2 tablespoons water  
salt, pepper, cayenne and lemon juice to taste  
1 clove garlic  
1 sprig of thyme

## **Preparation:**

To make the brown butter, place the butter in a small pot and cook over low heat. Continue to cook until a deep chestnut color. Remove from heat and add garlic and thyme and allow to infuse for a minute. Strain to remove solids.

Place double boiler over low to medium heat. Add egg yolks and beat with a wire whisk until frothy and slightly thickened. Add water and season with salt, pepper, cayenne and lemon juice. Whisk to combine. Now, lower heat and begin very slowly to add the melted brown butter, whisking in one tablespoon at a time. Once all the emulsion looks like heavy cream, you have added enough of the melted butter. Taste for seasoning. Hold at a warm temperature before serving.

## **Parmesan Foam:**

1 shallot, minced  
1 tablespoon butter  
1/2 cup white wine  
2 cups chicken stock  
1 cup Parmigiano-Reggiano, cut into small pieces  
1 quart heavy cream

## **Preparation**

In a sauté pan, melt butter. Sweat shallot in butter until just translucent. Add wine and deglaze. Reduce until almost dry. Add chicken stock and parmesan and simmer to infuse. Continue to simmer and reduce by half. Add heavy cream and bring to a boil. Reduce to simmer. Remove from heat and strain. Keep warm before serving.

## **To Finish:**

First, warm 4 low-sided bowls in hot water. Dry bowls with towel.

In a sauté pan, melt 3 tablespoons of butter. Add the blanched asparagus and cook to warm through and glaze with butter. Season with salt and pepper. Place a spoonful of the hollandaise in the center of each bowl. Arrange the asparagus around the outside of the hollandaise. Place the poached egg on top of the hollandaise. With a hand blender, whip the parmesan sauce until foamy. Spoon the foam around the outside of the egg and finish each dish with a parmesan tuile. Season egg with Fleur de Sel and enjoy!

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**BLUE SMOKE**

**JAZZ STANDARD**

## **Fried Egg & Pea Shoot Salad with Candied Bacon & Pickled Ramps**

**Chef Ken Callaghan**

*(Yields 6 servings)*

### **Fried Egg:**

6 soft boiled eggs  
32 fluid ounces water, cold  
32 fluid ounces canola oil  
6 ounces cracker meal  
1/8 ounce oregano, finely chopped  
1/8 ounce rosemary, finely chopped  
6 fresh eggs, cracked and whisked  
2 ounces Dijon mustard  
6 ounces all purpose flour  
Kosher salt, to taste  
White pepper, to taste

### **Preparation:**

Cover the eggs with cold water and bring to a boil over high heat. Turn the heat down and simmer the eggs for exactly 4 minutes. (It is important that the egg yolks are still runny when you check for doneness.) Pour most of the water off of the eggs, and then immediately run cold water over them. Crack the shells of the boiled eggs, and peel off the shell under running water. Reserve the eggs in a pan for later use.

In a separate mixing bowl, combine the flour with kosher salt and white pepper to taste.

In another separate mixing bowl, whisk together the 6 fresh eggs with Dijon mustard.

In another separate mixing bowl, combine the cracker meal with the finely chopped rosemary and oregano.

Take the cooled, softly boiled eggs and dredge them in the seasoned flour. Then take the floured eggs and dip them into the liquid egg-mustard mixture. Finally, gently coat the eggs with the cracker meal breading.

Place the canola oil and a thermometer in a sauce pot, and heat gently until the thermometer reaches 350° F. Fry the 6 soft boiled eggs in the oil until the breading is golden brown, and then remove them using a slotted spoon or spyder. Reserve the fried eggs on a half sheet pan on top of paper towels, while you garnish the salads.

### **Pea Shoot Salad:**

5 ounces pea shoots, rinsed and patted dry  
3 ounces wild or rocket arugula  
1 ounce pickled ramps  
3 ounces candied bacon  
Kosher salt, to taste

### **To Finish:**

Toss the pea shoots, arugula and pickled ramps gently with lemon-thyme vinaigrette and candied bacon. Season with salt and pepper to taste. Divide the salad onto 6 plates, and then top each salad with the whole fried egg. Serve immediately.