

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Scrambled Eggs in Puff Pastry Topped with Caviar

BY CHEF MARTY SLAVIN

(Serves 2) Ingredients

Puff Pastry shells
4 eggs
2 tbsp. milk
¼ tsp. salt
⅓ tsp. ground black pepper
1 tbsp. butter
1 tbsp. heavy cream
1 tbsp. chopped chives or parsley

Directions

Make puff pastry shells according to directions on package.

Whisk eggs and milk together. Add salt and pepper. Heat butter in sauce pan, swirling the pan to spread the butter around. Add egg mixture and cook over low heat. Continually stir eggs as they cook, you want them to be creamy in texture with no curds.

After 3-5 minutes as eggs are barely cooked, remove pan from heat and slowly beat in the cream. Serve in puff pastry shells and top with caviar and chopped parsley or chives.



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