

# Steamed and gratinated eggs with sea urchin butter

By Shannon Bennett

**10 minutes**

**28 minutes**

**4**

Serves



## INGREDIENTS

- 8 large eggs (65 g)
- 60 g sea urchin roe
- Butter
- 2 tablespoons wasabi powder
- 250 g cultured butter
- 60 g sea urchin roe
- 2 tablespoons chives, finely chopped
- 2 teaspoons tarragon, finely chopped
- 1 teaspoon thyme, finely chopped
- 2 tablespoons light soy sauce
- 2 teaspoons lemon juice
- 1 teaspoon lemon zest, micro planed

## METHOD

1. Combine butter, sea urchin and grated lemon, place in the freezer until frozen.
2. To make the sea urchin butter, in a food processor fitted with a paddle, combine all the ingredients and beat just enough to mix the ingredients, breaking up the sea urchin.
3. Spread the butter on the bottom third of a piece of greaseproof paper, cling film or foil and roll up. Freeze until required.
4. Place eggs in the steam oven and Steam at 65°C for 27 minutes. Once cooked, rest for 2-3 minutes, remove shell.
5. Pre-heat oven on Grill at 240°C.
6. In individual heatproof dishes, crack two eggs in each, and top with slices of frozen butter over each egg. Place a few pieces of sea urchins liberally around the eggs.
7. Place in the oven and grill for 30-60 seconds, or until the butter has melted and starts to slightly colour and set.

## To serve

1. Serve with some cress on each plate as garnish and some grilled thin slices of bread for dipping into the eggs.