

Duck Egg with Fontina Fonduta and Grilled Ciabatta
Serves 4



For the fonduta

2 oz fontina cheese, semi-soft, not the aged
3 oz milk
1 tsp chopped preserved black truffles
1 tsp truffle oil
salt

1. Cut the fontina in to bite size pieces and place in a blender.
2. Add the truffles and a little salt.
3. Bring the milk to a boil and add to the blender. Puree the mixture until smooth and the cheese is melted.
4. Slowly add the truffle oil to the blender.
5. Adjust seasoning if needed.

For the egg

2 ea duck eggs (4 ea if you don't want to share)
Water
1 Tbsp white vinegar
1 Tbsp extra virgin olive oil
pinch Maldon sea salt

1. Bring the water to a boil and add the vinegar.
2. Poach the duck eggs in the liquid until just set.
3. Transfer the eggs to small bowls and ladle 2 oz of the fontina fonduta over the egg.
4. Drizzle a little extra virgin olive oil over the egg and finish with some sea salt

For the bread

1 ea large ciabatta loaf
extra virgin olive oil

1. Cut the ciabatta in to thick slices about 1 inch thick.
2. Drizzle with a little extra virgin olive oil.
3. Grill or broil until crispy and slightly charred.