

Egg and Caviar Mousse

By Chef John-Mark

INTRODUCTION

This recipe has always been a favourite of mine. It was made by my mother and has evolved over the years as presentation and ingredients have excelled. However the basis of the recipe is unchanged and it is always received with great enthusiasm whether the caviar is plain lumpfish or Sevruga.

SERVES 4

INGREDIENTS

6x whole eggs

1 x tin caviar (any type will do according to budget)

Spoonful of mayonnaise

Spoonful fresh whipping cream

Handful of chives

2 spring onions (scallions)

Freshly ground black pepper



METHOD

Boil the eggs until hard and leave to cool.

In the meantime whip the cream until it just holds itself together.

Peel the eggs and grate them through the fine section of the grater add some mayonnaise and mix gently until the mixture just comes together.

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Chop the scallions into very fine pieces and slice the chives into small pieces. (If you are making the mousse in a larger bowl you can leave the scallions a nice size but if you are plating them in an eggshell you will need them to be as small as possible)

Plating up:

There are two ways to plate the mousse and both are really good.

Either...

Find a nice deep platter or bowl. Add the egg mixture and smooth out the top with a thin layer of the whipped cream and set aside in the fridge overnight. Just before serving, sprinkle the cream with the black pepper and heap the caviar on top of the cream and egg mousse. Top with the scallions and chives and serve with Blini or Melba toast.

Or...

Prepare eggshells by chopping off the top of the egg with an egg topper. Rinse eggshells and gently boil to sterilise them. Leave to cool and using a piping bag to fill the shells, follow the same method as with the platter, before adding the cream add a thin layer of chives and scallions and then topping with the cream.

Place in an old egg carton and keep refrigerated overnight. Then top with caviar and chives and scallions. Place egg on a bed of pink Himalayan salt in a martini glass and serve with Blini or Melba toast.

Enjoy it's a winner every time.