

LE CHAPON FIN

TABLE DU BIEN-MANGER  
depuis 1895



CHATEAU  
CHAUVIN

SAINT ÉMILION GRAND CRU  
GRAND CRU CLASSÉ

## Eggs « en meurettes » Bordeaux style

Preparation time: 10 min

Cooking time: 15 min

### INGREDIENTS FOR 4 PEOPLE

- 4 large eggs preferably organic and very fresh
- 1,5 l of red wine
- 50 g butter
- 40 g flour
- 500 g spinach sprout
- 100 g Paris mushroom
- 3 slices of sandwich bread
- 1 g powdered vegetable carbon
- 120 g water
- 60 g oil (grape seed, for example)
- Salt
- Pepper

### PREPARATION

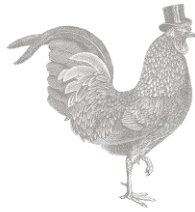
#### Red wine sauce and poached egg

Put the red wine in a saucepan, simmer it.

Break the eggs into individual ramekins, pour the egg in simmering red wine and let it poach for 3 minutes.

Put the eggs on absorbent paper at room temperature to the side.

Let the red wine simmer until it is reduced by half.



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Meanwhile, make a roux with 20 g of butter and 20 g of flour: bind the reduced wine with the roux you have just made, to obtain a sauce of the desired consistency.

Add salt and pepper to taste.

### Croutons

Cut the slices of sandwich bread into small cubes of 1 cm by 1 cm, cook them in foamy butter to obtain croutons.

Once the croutons are well colored and crisp, put them on a plate and keep the butter to cook the spinach.

### Spinach and mushrooms

Add the spinach to the butter and let cook.

Cut the mushrooms into very thin slices, using a mandolin or a very sharp knife.

### Lace tile

Put in a small salad bowl: 120 g of water, 60 g of grape seed oil, 1 g of charcoal powder and 20 g of flour, mix everything well and cook in a hot pan without fat.

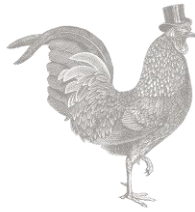
Cook on a low heat until you obtain a beautiful black and crispy lace.

### Plate dressing

Place the sauce at the bottom of the plate, add the spinach at the center.

Add the poached egg on top of the spinach, arrange the croutons and thinly sliced mushrooms around on the sauce.

Cover the egg with the lace tile.



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## FOOD AND WINE PAIRING

To accompany this dish, we advise you to open a bottle of Folie de Chauvin 2016.

This delightful fruity and fresh wine will perfectly complement the texture of this dish.

Serving temperature : 18 à 20 °C

