



Tamagoyaki with Black Truffles

During the Napa Truffle Festival Marketplace in 2015 and 2016, Chef Jake Rand as the executive chef for Eiko's Modern Japanese Cuisine, created two exciting Japanese truffle dishes, which he also demonstrated from the open kitchen of Eiko's at the Oxbow Public Market location. Don't let the name of his recipe scare you, tamagoyaki is essentially an omelet made by rolling together several layers of cooked egg, which is simply one of the best ways to enjoy truffles. ボン appetit!



Chef Jake Rand
Two Birds, One Stone
Napa, CA

Equipment Notes

This recipe requires the following equipment:

- rectangular tamagoyaki pan or 20cm (8 inch) small, non-stick frying pan
 - paper towel for spreading the oil
 - pair of chopsticks
 - 1 oz ladle
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Ingredients

6 eggs, preferably farm fresh, vegetarian fed

1 T sugar

1 tsp mirin

¼ tsp salt

½ tsp light color soy sauce (*usukuchi shoyu*)

vegetable oil for cooking

10 grams black truffle (approximately ⅓ ounce)

Directions

Place the black truffle along with un-cracked eggs in an airtight container and refrigerate for 24-48 hours.

Heat a pan on medium-low heat. Make ready a small bowl of oil and paper towel.

Crack eggs into medium mixing bowl and grate the truffle on top of eggs. Add sugar, mirin, salt and soy. Whisk all the ingredients together with chopsticks until no whites remain.

Dip the paper towel in vegetable oil and lightly coat the pan.

Working in batches, add one ladle of egg mixture to the pan and coat entire surface with mixture until the egg is set. Roll egg to back of pan with chopsticks and add another ladle, lifting the omelet to allow the fresh eggs to cover pan. As the next layer sets, use chopsticks to roll the first layer with the second. Repeat until entire mixture has been incorporated, allowing final layer to slightly brown.

Remove from pan and let rest for 2-3 minutes. Slice as desired and enjoy with steamed rice. For a special celebration, pair with Champagne and caviar.