



# Frisée Salad of Black Truffles

*The Local Trinity of Foraged Mushrooms,  
Egg Croquette & Crispy Potatoes*

For the third annual Napa Truffle Festival in 2012, we were honored to have the legendary Silver Oak Cellars host a Winery Truffle Lunch. One of the highlights of this lunch was the opportunity to work with their winery chef Dominic Orsini - a virtuoso in the kitchen! He prepared truffle pizzas for appetizers and, as a first course, this elegant, over-the-top Frisée Salad of Black Truffles that combines the decadence of fried eggs and potatoes with the fresh delicacy of frisée salad, finely finished with black truffle shavings. Bon appétit!



**Dominic Orsini**  
*Winery Estate Chef  
Silver Oak Cellars  
Napa, CA*

## **Ingredients** (Serves 6)

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| 8 eggs, 2 beaten, the other 6 whole  | 2 quarts canola oil  |
| 1 cup all-purpose flour  | 12 potatoes (4/each red, purple, Yukon gold), boiled tender, strained and patted dry           |
| 2 cups bread crumbs  | Salt and pepper to taste   |
| 1 oz fresh black truffles, finely shaved   | 4 heads frisée lettuce, washed/dried and trimmed of dark green tips, cut into bite size pieces |
| 1 T olive oil  | 3 oz truffle cheese, shaved or crumbled  |
| 2 T shallots, minced finely  | Extra virgin olive oil   |
| 1 lb wild mushrooms (select 3 varieties), cut or torn into bite size pieces (yellowfoot, hedgehog, black trumpet, chanterelles, oyster, or shiitake) | 1 lemon  |
| 2 T parsley, chopped   | 2 T chives, sliced thin  |

## Preparation

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- 1 Fill a medium sauce pot with water and bring to a boil. Place eggs in pot and cook for exactly 6 minutes. Remove eggs from the pot and submerge into a bowl of ice water to cool for 10 minutes. Gently peel off the egg shells and lightly rinse, being careful to keep the eggs intact. Coat each egg with flour, dip into the beaten egg mixture, coat with bread crumbs and put aside until ready to fry.
- 2 Prepare the black truffles by peeling the outer rough surface of the truffles with a vegetable peeler. Dice the peelings very fine and set aside to complete the salad at the end. Heat a large sauté pan over a medium-high heat. Once hot, add the olive oil, and then the sliced shallots. Give a quick stir, and once the shallots have toasted to a golden color, add the chopped mushrooms. Let them sauté together, stirring frequently until all the moisture that is released from the mushrooms (3-5 minutes depending on the moisture of the mushrooms). Once ready, stir in the truffle shavings and the chopped parsley, and set aside.
- 3 Heat the canola oil in a high sided sauce pot to 350°F. Gently crush each of the marble potatoes, but leave them intact. Lower the potatoes into the hot oil and fry until crispy. Remove from the oil and place onto a plate lined with paper towels. Season with salt and pepper.
- 4 Place each breaded egg into the hot oil and fry until golden brown. Remove from the oil and place onto the plate with the crispy potatoes. Season with salt and pepper.
- 5 In a salad bowl, place the frisée lettuce and truffle cheese. Toss the salad with olive oil, salt, pepper and a light squeeze of lemon juice to taste.
- 6 To serve: Place a small pile of sautéed mushrooms onto the center of each plate. Place the salad on top, then the crispy potatoes around the salad. Using a paring knife, make a small incision in the center of the egg, and with your hands gently break it open. The yolk will begin to ooze out of the center. Place the split egg on top of the salad and finish the dish with a sprinkling of chives and shavings of truffle. Serve immediately.