



Ravioli “Sunny Side Up” with Farm Egg and Truffle Butter

Chef Ken Frank is the official host chef of the annual Napa Truffle Festival. Each year, he helps select the master guest chefs and provides his beautiful La Toque restaurant as the venue for the festival’s signature Truffles & Wine Dinner. Widely considered the top truffle chef of North America, Chef Ken holds the distinct honor of being the first, and so far the only, American chef invited to participate in the *Fiera Internazionale Tartufo Bianco D’Alba*, the world-renowned Annual White Truffle Festival in Alba, Italy. Here he shares one of his favorite ways to incorporate truffles into a dish with eggs.



Chef Ken Frank
La Toque
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Ingredients (Serves 4)

4 fresh farm eggs (plus one egg for egg wash)
1 sheet fresh pasta (eight 5 inch squares)
1/2 cup cooked white beans
1/2 cup ricotta cheese
4 tablespoons finely chopped fresh truffle
3 ounces good sweet butter
Salt

Preparation

In a tightly sealed jar, store whole eggs with fresh truffles in the refrigerator for at least 48 hours. This is critical to allow the truffle flavor to infuse.

Puree well cooked white beans in food processor until smooth. Add ricotta and half of the chopped truffle and mix well to incorporate. Season with salt to taste.

Load truffled bean/ricotta mixture into a pastry bag. Pipe a 3 inch circle of the bean/cheese mixture onto 4 of the pasta squares making sure the whole in the center will be the perfect size to gently cradle a raw egg yolk.

Without breaking, carefully place a truffled egg yolk in the center, brush the perimeter with egg wash and carefully press the top sheet of pasta around the yolk.

Trim the rim to give each piece the free form shape of a fried egg. Cook 3 minutes in boiling salted water.

In the meantime warm the butter and remaining fresh truffle in a sauté pan, season with salt and swirl in a small amount of the pasta cooking liquid to make a sauce.

Place each ravioli on a plate and spoon truffle butter on top to serve. ***Bon appétit!***