

In the Western kitchen



CLASSIC MADE FANCY

White truffle egg salad sandwich

Masterpiece Delicatessen, Denver
CHEF JUSTIN BRUNSON

“We wanted an egg salad sandwich on the menu because it’s one of my favorites, and naturally I thought of truffles—or in this case, truffle oil—since it’s a classic pairing with eggs. We use white bread because it doesn’t mask the flavor of the egg salad. Put a 50/50 mix of butter and extra-virgin olive oil into a frying pan. I’m a big fan of olive oil and butter for toasting, because you get the best of both flavors. Once the butter is melted, lay 2 slices of

white bread in the pan and cook over medium heat until they’re toasted golden brown—but only on one side, so the sandwich ends up crunchy on the outside but still soft on the inside. Then—and this is my little trick—stand the bread slices on a cutting board in a tip shape for about 2 minutes to let the steam out, otherwise it will make the sandwich soggy. Lay the slices down, soft side up, and top one with a couple of scoops of egg salad and a piece of crisp romaine lettuce. At the deli, we sprinkle on white truffle oil, but you can also mix it into the salad if you’re going to use it all right away. Cut the sandwich in half so it’s easy to eat.”

ONE KEY ELEMENT

White truffle egg salad
MAKES 2 CUPS | 30 MINUTES

- 8 large eggs
- ¼ cup mayonnaise
- ¼ cup minced red onion
- 1 tbsp. capers, rinsed and chopped
- 2½ tsp. high-quality white truffle oil, such as *Bibi* (find online at Mignowat.com)
- ½ tsp. kosher salt
- ¼ tsp. pepper

1. Put eggs in a saucepan, cover with cold water, and bring to a boil over high heat. Remove from heat and let sit, covered, 12 minutes. Drain eggs in a colander, rinse with cold water until cool, and peel.
2. Mash eggs with remaining ingredients, leaving eggs a little chunky.