



Our *Botanically Infused Salt Blends* combine the purest sea salts with our Culinary Essential Oils & Botanicals, and elevate your culinary & cocktail creations resulting in complexity of flavor using few ingredients. Bring balance to foods whether starting, layering, or finishing your dishes & drinks.

FRENCH PICNIC EGGS

INGREDIENTS:

6 pasture-raised **Eggs** {or as many as desired}
1 tablespoon **Olive Oil**
½ teaspoon {or to taste} **TB Herbs de Provence Botanically Infused Salt Blend**

TB | TidBits: *For a light & easy lunch, serve them with a dollop of French Dijon Mustard & chilled green beans or grilled asparagus.*

METHOD:

Fill a medium saucepan halfway with water and bring to a boil, then add the eggs. Cook until soft boiled {7 minutes}, or hardboiled {11 minutes}. While the eggs are cooking, prepare an ice bath with half ice and half water.

When time is up, remove the pan from the heat, give the eggs a gentle tap with the back of a spoon to crack them slightly, and place them immediately into the ice bath for 10 minutes, which will make the eggs easier to peel.

Peel the eggs, slice them in half lengthwise, and place on a serving platter, give a generous drizzle of a very good quality Olive Oil, and season them with a few pinches of our Herbs de Provence Salt Blend.

Be inspired & visit our Recipe Library at TERREBOTANICALS.COM.

{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

TERRE BOTANICALS®, LLC.
E: CONNECT@TERREBOTANICALS.COM
©TERRE BOTANICALS

cultivate. cook craft celebrate.

