

# Union League Café

## Soft-Boiled Eggs Florentine Recipe Union League Café Executive Chef Guillaume Traversaz

### Recipe Ingredients:

- 4 large eggs
- 1 bunch of Swiss chard
- 4 oz button mushrooms
- 1 tbsp flour (can be replaced by cornstarch for a gluten-free recipe)
- 1 tbsp butter
- 3 cups milk
- 1 pinch ground nutmeg
- Salt and pepper
- Comté cheese or Swiss cheese
- 1 tsp Dijon mustard
- 1 medium shallot
- Fresh truffles optional

### Recipe Instructions:

#### Step 1

Cooking the eggs: Bring a pot of water to boil, then immerse the eggs and cook them for 5 minutes. Cool down the eggs in cold water. Gently remove shells to avoid breaking them (they are soft boiled). This step can be done the night before.

#### Step 2

Cooking the Swiss chard: Wash the Swiss chard. Steam sauté the Swiss chard in a pot with a tbsp of olive oil, salt and pepper. It should take 5 minutes to cook the greens. Reserve for later.

### Step 3

Cooking the mushrooms: Clean the mushrooms and slice them. In a frying pan, sauté the mushrooms with 2 tbsp of olive oil. Season with salt and pepper. The mushrooms should get some coloration. Reserve for later.

### Step 4

Mornay sauce (bechamel with cheese): Melt the butter in a saucepan. Stir in the flour (or cornstarch if you want a gluten-free recipe) until smooth. Cook for 1 minute. You do not want any coloration. Add the warm milk and whisk. Add the nutmeg and bring the mixture to a boil. Then remove the saucepan from the heat source. Add the cheese and mustard, stir well until smooth.

### Step 5

Building: Use a large ramequin or a small gratin dish. Spread the Swiss chard on the bottom of the dish, display the mushroom all over the dish. Place the eggs, then cover them with the Mornay sauce. Bake in the oven at 400°F for 10 minutes and finish it with 2 minutes under the broiler. Enjoy your breakfast!

*\*Here at Union League Café, we finalized the dish with freshly shaved burgundy truffles, which brings a certain quality and uniqueness (un je ne sais quoi).*

**\*Note: If you have any questions about the recipe, email Dave McCoart at [mccoartd@gmail.com](mailto:mccoartd@gmail.com).**