

TRUFFLE EGG SANDWICH



0 made it | 0 reviews



Sahil Sethi



Tiffany Qidan Zhang

The St. Regis Abu Dhabi transports guests to a world dedicated to personalized service and unsurpassed experiences. Guests can experience a splendidly balanced mix of intriguing yet sophisticated tastes and sensations in superlative restaurants and bars. Indulge in true dining experiences at the all-day dining restaurant or discover authentic Tuscan cuisine at the Villa Toscana. Represented by Tiffany Qidan Zhang & Sahil Sethi.

- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

TRUFFLE EGG SANDWICH

- 10 quail eggs
- 4 eggs (large)
- 4 tbsp mayonnaise
- 1/2 cup minced onion
- 1 tbsp fine diced celery
- 4-5 drops Tabasco
- 1 1/2 tsp lemon juice
- 1 tsp truffle oil



- Salt, to taste
- White pepper, to taste

Methods and Directions

TRUFFLE EGG SANDWICH

- Boil the eggs respectively to hard boiled stage. Chop the onion and celery and keep it ready for the egg mix.
- In a mixing bowl take mayonnaise, minced onion, celery, Tabasco, lemon juice, salt and pepper. Mix it well.
- Once the eggs are done shock in ice and start peeling. Once peeled roughly chop them and then with the back of the fork mash them up with some seasoning keeping in mind the mix already has seasoning.
- Mix the eggs with the mayonnaise mix and add truffle oil. Check for seasoning.
- Lay the bread flat open and spread the egg mix evenly and close it with another slice. Trim the edges off and give it the desired shape.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 25/12/2025