

THOR ERICKSON
1859 Magazine Home Grown Chef

Oregon White Truffle Biscuit with Truffle Cured Duck Egg, Oregon Prosciutto Style Ham, and Oregon Raw honey

Yield 12

TRUFFLED SALT CURED DUCK EGGS:

2 Duck Eggs

½ Cup Kosher Salt

½ Teaspoon Fresh Oregon White Truffle

INSTRUCTIONS: *Spread half of the salt in a layer in a container or small pan. Crack the duck eggs one at a time in your hand, allowing the white to fall through into another dish. Save the whites for another use.*

Place the yolks on top of the salt and then cover with the rest of the salt, making sure they are completely covered. Refrigerate the yolks for 2 days.

After 2 days, remove the yolks from the salt and wrap individually in cheesecloth. Tie the cheesecloth bundles and hang to dry for 1 week in a cool dark place. Here's where the truffles come in. Hang the egg yolks in a container with truffles at the bottom. This allows the truffle aroma to permeate the yolk, thus flavoring the yolks. After 5 days, remove the yolks from the cheesecloth, wrap in plastic and refrigerate. To serve, grate the yolks as you would cheese (preferably with a micro-plane grater as they are salty).

See Truffle Biscuits other side.

TRUFFLE BISCUITS:

4½ Cups All-Purpose Flour

3 Tablespoons Baking Powder

1 Tablespoon Salt

¼ Cup Sugar

4 oz. Oregon White Truffles

8 oz. Ice Cold Unsalted Butter (Truffle Infused)
Grated on a Cheese Grater

4 Eggs

1 1/3 Cup Heavy Cream

INSTRUCTIONS: *5 days ahead, cut butter into 1 oz. cubes. Place butter in airtight container with white Oregon truffles. Twice a day, open the container to allow oxygen in and let the butter breathe a bit. After five days, remove the butter, and proceed with the recipe.*

Preheat the oven to 375°.

In a large bowl mix together the flour, baking powder, salt, sugar and truffle butter until combined and then form a well in the center.

In a separate medium size bowl whisk together the eggs and cream until combined and then pour into the dry mixture bowl.

Mix with a spoon until combined and transfer to a clean surface lightly dusted with flour. Dust the top of the dough with flour and roll it out until it is 1" thick. Use a circle cutter to make rounds and then transfer them to a sheet tray lined with parchment paper. Note: you will have to reform the dough after cutting it out with circles in order to get to 12 biscuits.

Bake in the oven for 18-20 minutes or until lightly browned and cooked in the center.

Slice prosciutto ham paper-thin into 12 slices.

ASSEMBLY:

Slice biscuits horizontally.

Place a thin slice of ham on each biscuit.

Grate duck egg yolk over ham- just to cover.

Drizzle a dollop of honey on top of the duck yolk and top with the other half of the biscuit.