# CHEFS' TABLE

CRACKING EGG-CELLENCE

# SALTED EGG YOLK ESPUMA

Salted egg yolk espuma is a modern twist on the Filipino itlog na maalat, transforming its bold, savoury depth into a creamy, airy foam. Blended with milk or cream and aerated for a velvety texture, this luxurious topping enhances seafood, vegetables, and other dishes with its rich umami flavour. Often used as a sauce or garnish, it adds a unique touch to both traditional and contemporary Filipino cuisine.

4 servings

9 days

## BRINE FOR SALTED EGGS

- 3 Litres Water
- 210g Salt
- 12 Eggs

## SALTED EGG YOLKS

- 12 Eggs
- 500g Salt

## SALTED EGG YOLK ESPUMA

- 1 Litre Heavy Cream
- 12 Dried Salted Egg Yolks

## PICKLED TOMATOES & SALTED EGG YOLK ESPUMA

- 70 grams Pickled Grape Tomatoes
- 60 mL Salted Egg Yolk Espuma, charged
- 10 grams Pea Sprouts
- 5 grams Puffed Rice
- 5 grams Annatto Oil

## 1. DIRECTIONS (BRINE)

1. Combine water and salt in a deep container that can accommodate 12 eggs.
2. Add eggs to brine, and let sit in refrigerator for 1 week.

## MEET CHEF EARL BRIONES

Earl Briones doesn't just cook - he tells stories through food. With two decades in the industry, from food trucks to fine dining, he's carved out a space where history, culture, and flavour collide. As the Executive Chef of Coterie Wine Bar, he leads with a bold, ingredient-driven approach, creating dishes that are as thought-provoking as they are delicious.

COTERIE

# SALTED EGG YOLK ESPUMA (CONTINUED)

## 2. DIRECTIONS (SALTED EGG YOLKS)

1. In a baking pan or a glass casserole dish, lay out an even layer of salt. Leave at least half for the top part.
2. After one week, take the eggs out of the brine. Separate the yolks from the whites.
3. Lay the egg yolks gently on the salted surface, and cover each egg yolk generously with salt. Let sit for 24 hours.
4. After 24 hours, carefully uncover the egg yolks and rinse extra salt under cold water.
5. In a dehydrator, lay each salted egg yolk on the tray and dehydrate for 24 hours at 32°F. After dehydrating, store the egg yolks in an airtight container.

## 3. DIRECTIONS (ESPUMA)

1. In a pot, pour the heavy cream and let simmer. Once the cream is warm, crumble the egg yolks into the cream.
2. Let simmer for 15 minutes, or reduce by 10% while stirring occasionally.
3. After simmering, pour into the mixture into the blender and blend until smooth.
4. Strain the mixture
5. If using right away, pour into the whipping canister and use 2 nitrous charges. If not, store in an airtight container and warm until hot before using.

## 4. DIRECTIONS (ASSEMBLY)

1. Plate the pickled grape tomatoes first.
2. Then, shake your charged whipping canister vigorously and carefully apply the espuma onto the plate and tomatoes.
3. Dress pea sprouts with Annatto oil and carefully plate on top of the espuma and tomatoes.
4. Garnish with puffed rice.