

NEST EGG

HIDE – OLLIE DABBOUS

A sleight of hand nestled in a bed of hay, chef Ollie Dabbous's nest egg is a perennial favorite at the London restaurant Hide. A beguiling mash-up of the pastoral and the cutting-edge, the dish is an elaborate vessel for a savory scramble made from fried mushrooms, butter (both unsalted and smoked), whipped cream, parsley, and whole eggs. After being blended together, the mixture is cooked sous vide and then emulsified. After the emulsion is poured into the prepared egg shell, it's given a blast from a smoke gun and topped with the lid of a black cocotte. The effect is that of a *Grimms' Fairy Tales* illustration, with the cocotte resembling a witch's cauldron filled to the brim with mystery and intrigue.

