



**Miele**

# Steamed eggs with anchovy twists

By Shannon Bennett

**20 minutes**

Preparation Time

**1 hour**

Cooking Time

**8 servings**

Serves

## INGREDIENTS

### Anchovy twists

375 g butter puff pastry, such as  
“Creme all butter”

1 egg, lightly beaten

2 x 110 g tins anchovy fillets in olive  
oil

6 sprigs fresh thyme, plus extra  
leaves to serve

100 g ( $\frac{3}{4}$  cup) parmesan, very finely  
grated

### Steamed eggs

8 eggs

### Miele Accessories

Baking tray

Perforated steam container

## METHOD

### Anchovy twists

1. Lay a sheet of pastry, 27 x 36 cm on a cool, floured bench and halve widthways to make 2 sheets of 27 x 18cm.
2. Brush one side of the pastry with the egg wash, then lay the fillets of anchovies horizontally along the sheet. Repeat the lines of anchovy every 2 cm resulting in approximately 8 horizontal lines.
3. Sprinkle some thyme leaves and ½ cup parmesan cheese evenly over the first sheet. Place the top sheet over and sandwich the 2 sheets together.
4. Brush the pastry with the remaining egg wash and sprinkle the remaining parmesan on top. Place the sheets into the freezer for 30 minutes until firm enough to cut.
5. Preheat the oven on Moisture Plus with Fan Plus at 180°C with 1 manual burst of steam.
6. Using a large sharp knife, cut across the strips of anchovies to create thin 2 x 9 cm long strips and gently twist each strip.
7. Position pastries onto a baking tray and place into the oven on shelf level 2, releasing the burst of steam immediately. Bake for 20 minutes, or until golden.

### Steamed eggs

1. Place eggs in a perforated steam tray and Steam at 65°C for 1 hour.
2. Remove eggs from the steam oven and place each egg in an egg cup.
3. Carefully cut the top off the shell and sprinkle with extra thyme leaves prior to serving.

### Sous-vide egg guide

57°C – Egg basically raw, cook for 2 hours to pasteurise.

60°C – The white is just set and yolk is raw.

63°C – The yolk is creamy and white is firm. The famous “63°C egg!

65°C – Shannon’s choice for this dish, the yolk is firm but not rubbery.

67°C – The yolk starting to develop a granular texture.

75°C – The equivalent of a hard-boiled egg.