

EDIBLE HIBISCUS : I LOVE YOU EGGS



INGREDIENTS:

- 2 Fresh eggs per serving
- 1 Plate-sized heart-shaped [Edible Hibiscus](#) leaf
- Heavy cream
- Premium butter
- Large electric skillet or 1 regular skillet per serving

PREPARATION:

- Gently wash and remove stem from a 7in Edible Hibiscus leaf.
- Melt enough butter to cover the skillet bottom.
- Put wet leaf face up in the pan with pat of butter on top. Cover.
- As soon as butter begins to melt, brush it over the top of the leaf.
- Break two eggs onto the top of the leaf keeping yolks centered.
- Dress the yolks with a soup spoon of heavy cream.
- Drizzle another soup spoon of cream around the perimeter.
- Salt the eggs to taste and cover the pan.
- As soon as the yolks haze over, remove from the heat.
- [remove a touch early—residual heat continues to cook the eggs]
- Carefully slide the leaf and eggs onto the plate.
- Drizzle excess butter and cream on the plate next to the leaf.
- Serve with several grinds of coarse Tillecherry pepper on top.

[In an electric skillet you will need to use a spatula to remove the leaf and eggs. Entering from the stem end, get it as deep as possible under the whole leaf. Holding the plate edge to the rim of the skillet, very carefully drag the leaf up and over the edge onto the plate.]