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Tastemade



Tastemade Recipes

SALT CURED EGG YOLKS

Main | Preparation Time: 20 minutes | Total Time: 4 days | Yield: 8 egg yolks

Deliciously savory and rich in flavor, these salt-cured egg yolks are a perfect addition to your everyday dishes. Try them grated into salad dressings, pastas or pizzas. Morton Kosher Salt is best for all your curing needs. The large and flaky crystals helps permeate and flavor the yolks as it cures. Always finish with a sprinkle of Morton Coarse Sea Salt to bring the most flavor out of your dish.

Ingredients:

- 5 cups Morton Kosher Salt
- 3 cups sugar
- 8 eggs, separated
- 8 whole peppercorns
- 3 tablespoons vegetable oil
- **For finishing:** Morton Coarse Sea Salt, to taste



MORTON®
KOSHER SALT

1

In a medium bowl, mix the Morton Kosher Salt and sugar. Pour half of the mixture into a 9 x 13 baking dish. Smooth the surface and make 8 indentations in the salt mixture. Place one yolk into each indentation. Carefully sprinkle remaining mixture over the yolks, marking each yolk's position by placing a peppercorn on top of it.

2

Preheat oven to 150 degrees Fahrenheit. Place a wire rack on a baking sheet and brush rack with vegetable oil. Gently rinse salt from egg yolks, dry them, and carefully place yolks onto the prepared rack. Leave the eggs in the low oven to dehydrate for about 2 hours, until firm. Let cool completely.

3

Grate into salad dressings, over pastas, pizzas or toasts, then finish your dish with a pinch of Morton Coarse Sea Salt. Cured yolks will keep covered and refrigerated for up to one month.

