



05. Make: Poached Egg & Mushrooms on Brioche

“Learn to make a poached egg to die for.”

Tired of the yolk of your egg breaking when it hits the water? Learn Gordon's method of using of a small bowl to lower the egg into a gentle, rolling boil, and never collapse your poached egg again. And what's the perfect toast for a French-trained chef? Buttery brioche, of course. Combining a velvety poached egg with the best mushrooms of the season, this delicious breakfast recipe boasts incredible texture and literally bursts with flavor.

SERVES 4

PREP 10 minutes

COOK 20 minutes

1 cup diced thick-cut, smoked bacon

4 cups roughly chopped wild mushrooms (chanterelles, oyster, hen of the woods, trumpet, depending on what is available)

2 tablespoons butter

4 thick slices brioche, toasted

2 tablespoons white wine vinegar

4 eggs

- 1 Fill a medium-size sauce pot with water and bring to a gentle boil.
- 2 Heat a large skillet and cook bacon until lightly browned, 3 minutes. Add mushrooms to bacon and stir, coating mushrooms with rendered bacon fat. Season with salt and pepper, and cook until moisture releases (about 5 minutes). Add butter to the pan, melt and sauté mushroom mixture while the butter browns, 1 to 2 minutes. Transfer mixture to a paper towel-lined plate to drain off fat.
- 3 Take slices of toasted brioche and press into the leftover pan grease, then arrange on plates. Top each slice with even amount of mushroom and bacon.
- 4 Season boiling water with salt and add white wine vinegar. Stir the water with a whisk until swirling. Crack eggs into individual small bowls. Lower each bowl and gently drop eggs into water. Depending on the size of your pot, you may need to poach eggs in separate batches. Turn heat down to simmer. After 2 minutes, check eggs. If they are firm to touch, remove from water; if they wobble, put back into water for another 10 seconds. Remove eggs to paper towel-lined plate to drain excess moisture. Turn eggs presentation side up, season with salt and pepper, a drizzle of extra juices from mushroom pan and transfer to the tops of each toast. Serve immediately.

05. MAKE: POACHED EGG & MUSHROOMS ON BRIOCHE, CONTINUED

TAKE IT FURTHER

- Poaching an egg can be tricky. There's no such thing as too much practice, so try some more of Gordon's poached egg recipes to become an expert. If you liked the use of toast in this lesson, go for a [recipe used at Gordon's restaurants](#) of avocado on toast with poached eggs. Indulge with Gordon's [Eggs Benedict](#), and, for extra help, [watch the man make it himself](#). Go international with [North African poached eggs](#), or add a poached egg to [miso broth with spring onions](#).
- Learn about poached eggs across different cultures. Read the recipe for [Changua](#), an egg and milk soup of Colombian origin. Check out [shakshuka](#), a Middle Eastern poached egg breakfast. Discover a Creole classic, [Eggs Sardou](#). Try [çulbır](#), a Turkish dish that combines poached eggs with garlic and dill yogurt.

ASSIGNMENT

Unless you're a professional chef or an adventurous home cook, you've probably never cooked a duck egg. After you master poaching chicken eggs, move onto duck eggs, which you can find at your local farmers' market or Whole Foods; additionally, use [this search engine](#) to find duck eggs near you. Take note of the differences you encountered in poaching duck eggs compared to chicken eggs. Share your observations with your classmates, as well as any interesting recipes with duck eggs that you found online or in a cookbook.

NOTES

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