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## Grilled Gruyere Egg Sandwich with Rosemary Dijon Aioli

By Susie Iventosch



Photo Susie Iventosch

### Grilled Gruyere Egg Sandwich with Rosemary Dijon Aioli

(Serves 4)

8 slices of bread (your favorite, whole wheat, sour dough, etc.)

4 slices country ham (I used honey maple ham)

1 large tomato, sliced into 8 slices

½ cup Gruyere cheese, grated

4 eggs, cooked over easy

1 recipe Rosemary Dijon aioli (recipe below)

To assemble sandwich, spread rosemary-Dijon aioli on two slices of bread. On four of those slices, place one slice of ham, 2 slices of tomato, 2 tablespoons of grated gruyere, and one egg on top. Cover with second slice of bread. Grill or cook in sauté pan until cheese melts. Serve hot with extra aioli sauce.

### Rosemary Dijon aioli

1 clove garlic, minced

2 egg yolks

2 tablespoon fresh lemon juice  
2 tablespoons Dijon mustard  
1 teaspoon fresh rosemary, finely minced  
½ teaspoon white pepper  
½ teaspoon sea salt  
¾ cup extra-virgin olive oil (the better the oil, the better the sauce!)  
Dash Tabasco

Whisk eggs yolks and lemon juice together in a small saucepan. Heat over medium-high heat until mixture just reaches 160 degrees on a cooking thermometer.

Remove from heat immediately, stir and cool. Add garlic, mustard, rosemary, salt and pepper and place mixture in the bowl of a food processor or blender. With the motor running, slowly add oil in a steady stream and process until thick. Refrigerate until ready to use.

### \*Egg Safety Center

[http://www.eggsafety.org/f\\_a\\_q.htm#8](http://www.eggsafety.org/f_a_q.htm#8)

What is an adequate temperature to cook an egg?

Egg white coagulates between 144 and 149°F, egg yolk coagulates between 149 and 158°F and whole eggs between 144 and 158°F. Plain whole eggs without added ingredients are pasteurized but not cooked by bringing them to 140°F and maintaining that temperature for 3 and 1/2 minutes. According to the FDA Food Code, eggs for immediate consumption can be cooked to 145°F for 15 seconds. If the eggs are to be used in a recipe with other food items, dilute the eggs with liquid or other ingredients, such as milk, or sugar (at least ¼ cup liquid or sugar per egg as in custard) and cook the egg mixture to 160°F, which will destroy harmful bacteria in a few seconds. Adequate cooking brings eggs and other foods to a temperature high enough to destroy bacteria that might be present.

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