**Excerpt from the book I of “Aphrodisiac Adventures” by Lillian Zeltser**

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*The Egg of Love* –Oeuf D’Amour

*50g* – *Powdered Rhodiola Rosea Root 50g* – *Powdered Deer Velvet*

*2 teaspoons* – *gelatine or plant-derived substitute 1* – *Large Fresh Egg*

*20g* – *Beluga Caviar (or anchovy paste) 3* – *Streaks of Dill or Flat-leaf Parsley*

*Pinch of black pepper & sea salt*

\* Multiply quantities of ingredients by the number of serves that you plan to make

*------------------------------------------------------------------------------ Boil egg for 12 minutes, then dip in icy-cold water. Peel carefully*! Don’t *let the yolk out, Place an egg in a classic tea cup to rest.*

*Combine powdered Rhodiola Rosea root and deer velvet in a shallow saucepan, pour over 300ml of cold water, mix and cover with a lid. Simmer on low heat till the liquid*’s volume is *reduced by half. Strain liquid, add black pepper and salt to taste, then add gelatine to make an aspic mixture.*

*Cover the egg with the still-warm aspic mixture and let it set in the fridge overnight or till the aspic will solidify. Carefully cut off the tip of the egg to expose the tip of the runny yolk. Cover the cut with beluga caviar, and decorate with dill or parsley. Serve with a shot of very cold vodka and a very hot smile saying -*‘To Health, Long Life & Pleasures!’