An egghead buyer's guide

These offbeat oblongs go way beyond the average chicken egg. By **Sarah Bruning**



① EMU Naturally dark green and pebbled, this massive egg is the equivalent of ten to 12 chicken eggs, and can be used for anything from a giant frittata to a double batch of hollandaise sauce. Available from Roaming Acres Farm at the Union Square Greenmarket, Union Sq East between 16th and 17th Sts (grownyc.org/unionsquaregreen market). \$20 each.

② GOOSE They may not be golden, but these orbs are still valued for their mild flavor and size (about the same as three chicken eggs). Available at Zabar's, 2245 Broadway at 80th St (212-787-2000, zabars.com). \$3.49 each.

③ OSTRICH It would take roughly 24 unborn chicks to equal this behemoth's size and weight. The hardest part of cooking one of these is opening it (you'll need a hammer), but once you break through, you can use the yolk and white just as you would any other. Available from Roaming Acres Farm at the Union Square Greenmarket. \$25 each.

4 CHICKEN In addition to the usual white and brown varieties, these familiar oblongs can be found in light green and blueish hues, which are collected from Araucana hens. Available from Violet Hill Farm at the Union Square Greenmarket. Half-dozen \$6.

® TURKEY Another farmers'-market find are these speckled specimens, which are slightly larger than standard chicken eggs. Available from Quattro Farms at the Union Square Greenmarket. One dozen \$12.

© QUAIL Similar in taste to those of a chicken, these silver-dollar-size eggs are most often served hard- or soft-boiled, or sunny-side up. Available at Sunrise Mart, 494 Broome St at West Broadway (212-219-0033) • 29 Third Ave at Stuyvesant St (212-598-3040). One dozen \$2.50.

© GUINEA HEN This variety of palebrown egg resembles a smaller version of a chicken's egg and has a richer flavor when cooked. Available from Quattro Farms at the Union Square Greenmarket. One dozen \$6.