

Uova in Camicia – Poached Egg with Chicory Cream, Peas, and Bacon

Ingredients	Preparation
<p>2 Eggs Dash white vinegar 2 cups in-shell Peas Chicory leaves <u>Oil</u>, Salt, Pepper</p> <p>To Garnish: 4-6 thin slices bacon</p> <p>Suggested Wine Pairings: <u>Braschi Monte Sasso</u> <u>Famoso White Wine</u></p> <p>Serves: 2 portions</p>	<ol style="list-style-type: none"> 1. Start by boiling the chicory leaves in salted water. Drain well and blend with a bit of extra virgin olive oil and salt. Pass through a chinois sieve and set the liquid sauce aside. 2. Again, bring a pot of water to a boil and add the peas, leaving to boil around 20 seconds, but not more than a minute. Drain and quickly rinse in cold water, cleaning them of the tough outer shell until only the soft peas remain. Set aside. 3. To cook the poached egg, bring a small yet deep saucepan of water to a boil. Add a few spoons of vinegar then stir the water quickly in a circular motion to create a vortex whirlpool. Quickly, break the egg into the center of the whirlpool and let cook for around 3 minutes or until ready. Drain carefully so as to not break the egg. 4. To plate this dish, start with a layer of the chicory sauce. Nearby, lay the poached egg and, while still hot, lay the thin bacon slices over it and let them soften and melt with the heat of the cooked egg. Alternatively, you can select thick bacon, cook it crisp, and crumble it over the top. Lastly, dress the peas with extra virgin olive oil, salt, and pepper. Gently place them near the egg and chicory cream and enjoy the dish with a glass of white wine like Famoso!

This recipe comes from the kitchen of Chef Riccardo Severi of Romagna Italy from his farm-to-table project, Sovescio.

There may be many legends about the origins of the traditional brunch dish 'Eggs Benedict', from New York heiresses and others, but there one can't help but notice the subtle similarities between the dish Chef Riccardo whipped up and the famous dish. In fact, serving a poached egg with a green sauce and bacon is traditional in the Romagna area of Italy, where Chef Riccardo is from. As local traditions hold, it could be considered one version of a precursor to what we normally think of as 'eggs benedict', and perhaps hold a hint or clue to the unlikely inspiration to the name 'benedict': monks. This traditional romagnolo dish, was a favorite of local Benedictine monks, who would sometimes replace the bacon with salted cod from Venice during lent.