

Myerberg Center – Cooking with Chef Alba

“DELICIOUS EGG DISHES FOR ANY OCCASION”



COCOTINE ASPARAGUS WITH CREAM AND EGGS

4 asparagus, remove dry tips

2 whole eggs

8 ounces whipping cream

8 ounces grated cheese (parmesan, gruyere, Swiss, etc.)

1 shallot, finely minced

Salt and black pepper

pinch of cayenne pepper

know of unsalted butter

1. Preheat oven to 350F. Butter 2 ramekins.
2. Cook the asparagus in salted boiled water for 3 minutes. Cool in ice water to stop cooking. Pat dry
3. When cooled, slice the stems into small rounds. Keep spears of asparagus whole for the presentation.
4. In a bowl, combine cream, minced shallot, asparagus rounds, cheese, salt, and pepper.
5. Prepare a water bath and put the ramekins in to fill 3/4 of the way with the cream mixture in it.
6. Crack an egg in the center of each ramekin. Season with salt and pepper and add a pinch of cayenne on top. Top with a tiny piece of butter. Bake for 12 minutes or until the eggs are cooked to your liking.

RICOTTA E ZUCCHINE TARTA

2-3 tablespoons extra virgin olive oil

2 zucchini, grated with skin on

1 leek, cut into thin rounds

Zest of 1 lemon

1 tablespoon minced parsley

8 ounces whole ricotta

2 eggs

½ cup grated parmesan cheese

Salt and black pepper

2-3 tablespoons whole milk

1 pie crust, take out 15 minute before use

1. Preheat oven to 350F.
2. After grating the zucchini, sauté them in a pan with olive oil and the leek to just golden. Cool.
3. In the meantime, whip the ricotta in a bowl until it becomes creamy. Add the lemon zest, the parsley and mix. Add the cooked zucchini and leeks to the ricotta.
4. In another bowl, beat 2 eggs with Parmesan, a pinch of salt and pepper and a few tablespoons of milk.
5. In a round tart pan, roll out the pie dough. With a fork, lightly prick the surface. Put the ricotta and zucchini mixture on the base, cover everything with beaten eggs and bake 30 minutes, or until to golden.

UOVA ALLA CONTADINA

2-3 tablespoons extra virgin olive oil

2 cloves garlic, thinly sliced

2 medium ripe tomatoes, sliced in 1/2-inch rounds

2 large eggs

Salt and black pepper

1 pinch red pepper flakes, optional

2 Slices of hearty bread

1. Heat the oil in a medium skillet over medium-low heat. When the oil is hot, add the garlic and cook until just golden, 30 to 45 seconds. Carefully add the tomato slices; the oil may spatter. Season with salt and pepper and add the red pepper flakes. Cook until just golden on both sides, about 5 minutes a side, flipping them once.
2. Create four nooks among the tomato slices and crack the eggs into the nooks. Cover, and cook until the whites are firm, but the yolks are still runny, 10 to 12 minutes. When ready, grind fresh pepper over the eggs, and serve them warm with the bread to dip in the yolks.