CRISPY EGG WITH SHAKSHUKA, MUSHROOM AND GOAT CHEESE



Menù Ingredients

30 g. Cocktail di funghi trifolati - Cocktail of mushrooms sauteed with garlic, parsley and oil - G51
50 g. Salsa Shakshuka – Shakshuka sauce - K03
to taste Aceto di vino bianco - White wine vinegar - E00
to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
to taste Pepe rosa speciale essiccato (Rose pepper special dried) - 1282

Ingredients

q.s. Fresch Mint
30 g. Yellow & Red Bell Peppers, julienned
20 g. Goat Cheese
q.s. Flour
q.s. Bread crumbs
2 Eggs

Chef: Maurizio Ferrari

Method

Serve 1
Prepare 1 poached egg in simmering water with a little white vinegar, drain it and dry it gently. Bread it with eggs, flour and breadcrumbs. Fry it in sunflower oil until a golden colour, it will take a couple of minutes.
In a saucepan, warm up the Shakshuka and with the help of a pastry cutter, place it in the center of a plate. Add the crispy egg on a side of the sauce, place the heated mushrooms on top of the Shakshuka and decorate with the julienne peppers and goat cheese. Finish with mint leaves, a drizzle of extra virgin olive oil and pink pepper corn.

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