

ITALY BY INGREDIENT

ARTISANAL FOODS / MODERN RECIPES



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RIZZOLI
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Forget eggs Benedict and redefine brunch with a dish that is as short in difficulty as it is long in flavor. It can be assembled ahead and baked right before being carried to the table. Toasted slices of country bread are soulmates to this casserole, and a bowl of red chili flakes will cull those who like spice.

Uova in forno alla polpa pomodoro con feta, olive e origano

Eggs baked in tomato pulp with feta, olives, and oregano

FOR 2 PEOPLE

2 tablespoons black olives

2 garlic cloves

4 tablespoons / 60 ml
extra-virgin olive oil

1 can (14 ounces / 400 g)
polpa di pomodoro
(tomato pulp)

2 oregano sprigs

Salt and pepper

4 eggs

¼ cup / 30 g
crumbled feta

Heat the oven to 350°F / 180°C / gas mark 4.

Thoroughly wash the brine off the olives, then soak them in warm water until ready to use. Smash and peel the garlic cloves.

Pour 2 tablespoons of the olive oil into a small baking dish and add the garlic. Slide the baking dish into the oven and heat for 5 minutes, just enough for the oil to ensnare some of the garlic's fragrance.

Empty the tomato pulp into a bowl and season it with enough salt and pepper to suit your palate. Drain the olives and rub the oregano sprigs between your palms to release their fragrance. Add the olives and oregano to the tomatoes.

Pull the baking dish out of the oven and discard the garlic cloves, then pour the seasoned tomatoes into it. With the back of a spoon, mark the pulp with four divots the size of an egg, being careful not to go all the way through to the bottom of the dish. Break an egg into a ramekin and slide it into one of the divots. Repeat until all the eggs are nestled in divots.

Drizzle the eggs with the remaining 2 tablespoons olive oil and slide the baking dish back into the oven. Bake for 10 to 25 minutes, depending on how set you prefer your eggs.

Remove from the oven, scatter the feta over the eggs, and serve warm.