



SPINACH, CACIO E PEPE TOAST WITH POACHED EGG

This twist on the deliciously simple pasta dish cacio e pepe, which literally translates to 'cheese and pepper', brings a slice of romance from Italy's eternal city to your plate. A perfectly poached egg, a generous helping of spinach and the crunch of toasted bread elevate this breakfast delight to a heavenly height.

Prep time 5 minutes | Cook Time 6 minutes | Serves 2

2 large handfuls of baby spinach
5 large Clarence Court hen eggs
Sea salt
Freshly ground black pepper
A handful of Pecorino Romano cheese,
finely grated
2 large slices of bread, slightly stale is
best
30g unsalted butter

Place the spinach, 3 hen eggs and a good pinch of salt and pepper in the food processor. Blitz well until bright green, then tip into a large, shallow bowl and stir in the Pecorino Romano cheese.

Mix the egg, spinach and cheese mixture well and add the 2 slices of bread. Allow to soak for 2 minutes, then flip over and allow to bathe for a further 2 minutes.

Place a pan of water on to simmer and poach 2 eggs to your liking. For a soft to firm egg, crack the eggs into a cup, before gently placing them into simmering water, then cook for 4 minutes.

Heat a large frying pan on a medium heat and add the butter. Allow the butter to melt and froth a little, then remove the pieces of bread from the dish, allowing any excess to drip off a little.

Lay the bread in the pan and fry on both sides for 2 minutes, until golden. Remove the bread using a fish slice and place onto serving plates. Top each slice with a poached egg, serve with a few spinach leaves, pepper and extra cheese – bellissimo!



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