

PALMINA



Sage Polenta with Wine-Poached Eggs and Crispy Pancetta with cane-pruned Dolcetto, Honea Vineyard

serves six

6 cups water
2 tbsp fresh sage, chopped
2 cups polenta (or cornmeal)
4 oz butter
1 tbsp Extra Virgin Olive Oil
4 oz cheese, grated
8oz pancetta, cut into ¼" cubes.
1 glass Dolcetto
6 eggs (fresh as possible- the eggs are the main part of the dish so if possible find organic, local eggs)

1. Bring the water to a boil, add the chopped sage, then stir in the cornmeal. Continue to stir and cook for at least 30 minutes - it's done when the polenta starts to come away from the side of the pan.

2. After about 15 minutes of cooking, stir in the butter. Then after another 5 minutes, stir in the olive oil. When the polenta is cooked, stir in the cheese.

3. In a separate frying pan, cook the pancetta until it's crispy, place aside on a plate and drain on paper towels

4. Fill a large sauté pan about ¾ full with water, add the Dolcetto and bring to a boil.

5. Break each egg into the water and cook until the whites are just set, delicately remove from pan and place on paper towel to dry.

6. Place about four spoonfuls of polenta on each plate and put the egg on top and sprinkle with the crispy pancetta, finishing with quality Extra Virgin Olive Oil.

