

PALMINA



Asparagi con Uova e Pecorino Romano **Asparagus with Eggs and Pecorino Romano** with 2007 Tocai Friulano

One of those simple combinations that is surprisingly good - the saltiness of the cheese, the creaminess of the eggs and the freshness of the asparagus all complement different aspects of the Tocai Friulano. A great lunch, or a dinner antipasto or even Easter breakfast!

serves 4 people

1 pound asparagus
4 eggs
1 cup Palmina Tocai Friulano
2 ounces Pecorino Romano
olive oil
salt and pepper

Steam the asparagus until they are just cooked (soft but still some firmness). Run cold water over them to stop them cooking.

In a wide saucepan, bring 1 cup of water and 1 cup of Tocai Friulano to the boil. Break the eggs into the water and poach until they are just cooked.

Divide the asparagus between four plates and add an egg to each.

Shave the cheese over the egg and asparagus. Drizzle with olive oil and sprinkle with salt and pepper.

