

Scafata di Primavera Con un Uovo

Vegetable Stew with a Poached Egg

- ¼ cup extra virgin olive oil plus extra to drizzle
- 2 ounces pancetta, cut into 1/8-inch dice
- ½ medium spanish onion, thinly sliced
- 1 teaspoon hot red pepper flakes
- 8 baby artichokes, tough outer leaves removed, stems trimmed, and quartered. If you're preparing these in advance put them in an ice water bath into which you've squeezed one whole lemon to keep them from oxidizing. You can substitute whole marinated ones you can find in bulk at a good market's olive bar.
- 1 cup hot chicken stock
- 2 pounds fava beans, shelled and peeled. Substitute vacuum packed precooked ones or frozen lima beans.
- 1 cup of fresh or thawed frozen peas
- 1 head escarole, cut crosswise into ½-inch-wide ribbons
- 1 tablespoon freshly ground black pepper
- Salt
- 4 fresh mint leaves
- 8 diagonally sliced pieces of a baguette
- 4 eggs
- A small piece of pecorino cheese for grating

Directions

For The Scafata

1. In a 10- to 12-inch sauté pan, combine the olive oil and pancetta and cook over medium heat until the pancetta is soft and translucent, about 6 minutes. Add the onion, red pepper flakes, and artichokes and cook until the artichokes are just tender, 8 to 10 minutes.
2. Add the stock, favas, peas, escarole, and pepper and cook until the escarole is wilted and soft and the peas and beans are tender, about 8 minutes. Season with salt.
3. Tear the mint leaves into pieces, sprinkle over the scafata.

To Serve

1. Grill the baguette slices and rub them with a garlic clove. Arrange two slices overlapping on each plate. Drizzle a bit of olive oil and season with coarse salt and fresh ground pepper.
2. Ladle a quarter of the scafata on top of the bread. Top with a poached egg.
3. Grate a bit of pecorino on each egg and drizzle a bit of olive oil on top.