

TASTE WITHOUT WASTE

Acquacotta

Serves 4

Ingredients

2 tbsp extra virgin olive oil, divided
2 medium onions, peeled & finely chopped
1 tbsp tomato paste
400g (roughly 4 tomatoes), chopped into rough 1.5cm dice
1 litre boiling water
Plenty sea salt & freshly ground black pepper
2 sprigs rosemary (or try fresh oregano or torn basil leaves)
4 thick slices bread – sourdough or pane di casa
1 large clove garlic, peeled
40g parmesan, finely grated
4 eggs

Method

Heat 1 tbsp of the olive oil in a large pot and saute the onions for about 5 minutes, or until soft and translucent. Stir through the tomato paste and cook for a minute to caramelise.

Tip in the chopped tomatoes, water, rosemary sprigs and season well with salt and pepper (I added about ½ tsp salt and ¼ tsp pepper at this point). Bring back to the boil, then simmer, uncovered, for 15 to 20 minutes.

Meanwhile poach the eggs to your liking (runny or firm yolks will both work fine).

While the eggs are poaching, toast the bread until dark brown, but not yet burnt, Rub each side of bread with the raw garlic clove and drizzle with the remaining tablespoon of olive oil.

Place a slice of bread in the bottom of each bowl, sprinkle with parmesan (10g per person) and give a good grind of salt and pepper. Ladle over the soup and top with a poached egg.

Serve immediately, with extra bread for dipping, if you like.

Source: Adapted from [Mathew Evans: The Weekend Cook](#).

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