

PEPPERONATA WITH EGGS FROM ELVIRA, CAMPANIA CLUB

### **Peperonata with eggs**

**(or can use sausage for a non-vegetarian alternative)**

This dish is enjoyed by her grandchildren, which she prepares for them.

It was originally cooked by her mother, Vincenza Di Fede and is now prepared by Elvira for her grandchildren.

It is a vegetarian dish and was also special to her family, as Elvira's father was vegetarian.

### **Ingredients**

2-3 Capsicum (mixed) – cut into smaller pieces

3 Potatoes – peel them and into slices

1 Eggplant – chopped up

1 tin of peeled tomatoes (or 2 if you use a bigger saucepan)

1-2 clove of garlic

Drop 4 eggs in the sauce

### **How to prepare:**

Oil in frying pan

Cut capsicum, potatoes, eggplants and put them in the frying pan to cook

Every 3 minutes or so add some olive oil

Once the vegetable are cooked, in the same frying pan, add clove of garlic

Chop and squash down peeled tomatoes

Add abit of water

Add oregano

Add salt

Create a space in the centre of the frying pan and drop in the eggs to cook

Season with salt and pepper as required

Serve with toast

## TORTA con BISCOTTI

125 g savioardi biscuits, cut into 1 cm dice

125 g amaretti biscuits, broken up into 1 cm pieces

125 g hazelnuts, roasted and peeled and chopped

200 g dark chocolate, chopped into pieces

zest of 1 small lemon, finely chopped (or substitute orange or mandarin)

6 egg whites

100 g castor sugar

250 ml cream, whipped with a little icing sugar and a dash of Amaretto liqueur

Firstly, prepare the biscuits, hazelnuts, dark chocolate, zest. Toss them together in a bowl and set aside.

Prepare a 22 cm cake tin by lightly greasing and lining with paper. Preheat the oven to 170C.

Using an electric whisk, whip the egg whites until foamy, gradually add the sugar and continue beating until the whites are stiff.

Gently mix in the biscuits, hazelnuts, chocolate and zest until well combined.

Pour into the prepared tin and bake at 170C for 1 hour.

Allow to cool in the oven with the door ajar.

Before serving, spread with the prepared whipped cream