

Sicilian caponata, poached egg, basil and pancetta |

Recipe for 4 servings / 12 tapas

Description

A smoky version of this Sicilian culinary classic. A delicious dish made with eggplant, pancetta, onions, tomatoes, celery, green olives and capers.

Note

It's best to add salt and pepper at the end of cooking given the presence of olives and capers.

Ingredients

Caponata

- 1 Unit(s) Eggplant
- 2 Unit(s) Yellow pepper
- 2 Sprig(s) Celery
- 1 Unit(s) Onion
- 2 Clove(s) Garlic
- 2 Tbsp Capers
- 60 Ml Large green pitted olives
- 60 Ml Red wine vinegar
- 400 Ml Diced tomatoes

Garnish

- 100 Gr Pancetta
- 8 Leaf(ves) Basil
- 4 Slice(s) Country bread
- 12 Unit(s) Egg

Preparation

- Preparation time **60 mins**
- Preheat your **four** at **400 F°**

Preparation

Cut the eggplant into slices, rub them with olive oil, then smoke them for 10-15 minutes in a smoker. Cut the eggplant into small dice.

Cut the vegetables into small cubes and the olives into rings.

Chop the garlic and the capers.

Chop the basil and cut the pancetta into small pieces.

Cook the pancetta in a skillet until crispy.

Toast the country bread on the barbecue.

Caponata

In a saucepan, heat a little olive oil and sweat the onions and bell pepper in it. Then add the celery, eggplant and garlic. Continue cooking for 2-3 minutes while stirring.

Add the rest of the caponata ingredients and cook for 10 minutes.

Adjust the seasoning before serving.

Egg

In a saucepan of simmering salted water with a little vinegar, gently poach the eggs one by one. Using a skimmer, turn the egg white over onto the yolk, paying attention to the 3-minute cooking time (the yolk should remain liquid). Remove the eggs to a cloth and set aside.

On the plate

Place the caponata on your plates and add the eggs.

Garnish with the pancetta bacon and a sprinkling of basil.

Serve the dish with croutons of bread.

Bon appétit!