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<u>Uova Strapazzate Con Pomodoro</u>
"Scrambled Eggs with Tomato" (Serves 4)

This dish is light and quick to make. It is a great start to the day but also fantastic as an afternoon or even midnight snack. The trick is to cook the eggs gently – the slower the better – and let them set a little, then scramble gently, set a little, then scramble gently, and so on. You must serve them moist.

Ingredients:

- ¼ cup milk
- dash of pure cream
- 2 tbsp grated parmesan
- 1 tbsp finely chopped parsley
- sea salt and freshly ground black pepper
- 1 tsp butter
- 3 tbsp olive oil
- toasted crusty bread, to serve
- 2 tbsp Pasaata (tomato sauce) warmed

Directions:

- Place the eggs, milk, cream, parmesan, parsley, and salt & pepper to taste in a bowl and whisk until well combined and fluffy. Heat the butter and oil in a heavy-based frying pan over low heat (if the pan is too hot, the eggs will cook too quickly and become dry). Add the egg mixture and leave to sit for about 30 seconds. Using a wooden spoon, bring the edges into the center of the pan. Cook for a few seconds, then bring the edges into the center again and cook for a few more seconds. Repeat until the egg mixture is just cooked but still moist – the whole cooking process should take about 5 minutes.

- Serve the scrambled eggs hot on a toasted crusty bread, drizzled with the warm passata.