



In the Kitchen with Mari

Alberica's Cloud Egg

Alberica, our “Mama” in the breakfast kitchen at Postignano, surprised us every morning with different egg dishes. One of the most spectacular one was her “Uovo Nuvola”

Here's the recipe:

1. Foam an egg white till firm
2. Butter a ceramic or aluminium small pan
(see <https://www.dulclopedia.it/cannelli-e-cocottine/cocottinapirottino-in-ceramica-9x4cm>)
3. fill it to the edge with the beaten egg white, molding a little space to put the yolk in
4. put the yolk in and cover it with the remaining egg white, shaping it like a balloon
5. bake it in a pre-heated oven at 200°C for 6 to 10 minutes - depending on the oven - until it is brownish and hard.

Bon Appétit!



