




"Egg on Egg": Tagliolino with butter, yolk in broth and herring caviar - The recipe






A recipe by Chef Andrea Bertarini at Ristorante Montalbano by Mirko Rainer in San Pietro.

Preparation

	Time required	approx. 60 minutes
	Difficulty	Easy - For all
	Portion size	4 people

Features

	Dish	Vegetarian - Pasta
	Typical product	Egg - Km 0
	Suitable in	Autumn - Cold evenings

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INGREDIENTS

- 500 g flour 00
- 4 eggs Pelli di Gallina
- 4 yolks Pelli di Gallina
- 300 gr Vegetable Broth
- 100 g Alpe Piora butter
- 50 gr Herring Caviar
- Salt and pepper to taste

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1. Mix the flour with the eggs until a smooth, homogeneous dough is obtained and leave to rest for 30 minutes.
2. Roll out the dough into a thin sheet with a rolling pin and cut it finely to obtain some hanks of Tagliolini.
3. Bring the broth to 60° and soak the egg yolks in it for 30 minutes.
4. In a saucepan, melt the butter with a little stock, cook the Tagliolini in plenty of salted water
5. Finally add them to the butter, tossing them for a few minutes.