



Amarone Eggs

Ingredients

8 eggs 30 g of dried mushrooms 60 g of butter 1 onion 1/4 l of red wine "Amarone" Cirio Tomato Puree flour broth vinegar cinnamon salt pepper

Preparation

1. Hard boil the eggs , then let them cool
2. Soak the mushrooms in warm water for about ten minutes, then drain, squeeze and chop
3. In a pan, brown the left half of the butter, pour the mushrooms, season with salt, add a little broth and cook
4. Finely chop the onion and sauté in another pan with butter
5. Add a spoonful of tomato paste diluted in warm water, and tied the mixture with a spoon of flour
6. Add the mushrooms with their cooking
7. Wet the whole with 1/4 of red wine Amarone, add a pinch of cinnamon and a tablespoon of vinegar, stir, and cook
8. Shell the eggs and cut them in half In a buttered pan, pour a little sauce with mushrooms, lay their eggs and then cover them with the sauce
9. Put in the oven for fifteen minutes at 180 ° C
10. Serve hot, accompanied with slices of toast bread

