



MARIMAR ESTATE
VINEYARDS & WINERY

Serves 6

6 small eggs, or 12 quail eggs
1 ounce flat anchovy fillets, drained,
well rinsed, and patted dry
Pinch of hot red pepper flakes
3 tablespoons extra virgin olive oil
1 ounce freshly grated Parmesan cheese
(about 1/2 cup, loosely packed)

To cook the eggs:

Place eggs in a saucepan, cover with cold water, and bring to a boil. Immediately reduce heat to very low and simmer, covered, for 15 minutes (less for quail eggs). Run cold water over eggs to stop the cooking. Peel eggs, cut them in half lengthwise, and carefully remove yolks. Set aside.

To prepare the filling:

In a food processor, puree anchovies with pepper flakes; add olive oil and Parmesan, and whirl until a thick paste is formed. Add egg yolks and lemon juice, and mix thoroughly. Taste for seasoning. Place in a pastry bag and refrigerate until shortly before serving. (Can prepare the day before and keep in fridge until ready).

To assemble the stuffed eggs:

Using a pastry bag, pipe filling into the egg white halves. Cut olives in half and remove pits; garnish each egg with half an olive. Serve at room temperature.

Huevos Rellenos con Anchoa
(Eggs Stuffed with Anchovies and Cheese)

2 tablespoons + 1 teaspoon fresh lemon juice,
or to taste

White pepper, if needed, to taste

6 (or 12 if making with quail eggs) Niçoise olives, or
other small black flavorful olives with pits

Wine Pairing:

Marimar Estate Acero Chardonnay

Recipe from:

The Catalan Country Kitchen, page 35
by Marimar Torres