

Modern Egg Recipe

INGREDIENTS:

- 4 Medium-boiled eggs
- 2 Ounces pine nuts
- 3 Tablespoons vinegar
- 1 Teaspoon honey
- Pinch of pepper and pinch of lovage (or celery leaf)

PREPARATION:

Soak the pine nuts 3-4 hours beforehand in the vinegar. Mix all the sauce ingredients thoroughly in a blender. This exquisite sauce should be presented in a sauce boat so that each person can serve himself or herself, since the eggs cannot be sliced and placed on a dish in advance.

<http://www.pbs.org/wgbh/nova/ancient/roman-recipes.html>

NOTES FROM THE COOK:

Breakfast