



PANE FRATTAU

*Layers of Sardinian music bread, with tomato sauce and pecorino cheese,
topped with a poached egg
(serves four)*

Ingredients:

- 2 Cups of Tomato Sauce
- 2 Cups of Lamb Broth (substitute beef or vegetable)
- 4 Whole Round Sheets of **Pane Carasau** (12" each)
- 1 Cup of Pecorino Cheese, finely grated
- 4 Eggs
- 8 Sprigs of Basil, finely chopped (about $\frac{1}{3}$ cup)
- 4 Tablespoons Extra Virgin Olive Oil
- Sea salt to taste

To Prepare:

Heat tomato sauce to boil. In a separate saucepan, bring broth to a slow boil.

Break each pane carasau sheet into 5 pieces.

To build each pane frattaui, dip two pieces of the pane carasau in the meat broth. Place bread on the serving plate. Layer tomato sauce on the bread and top with some pecorino cheese. Dip two more of the pieces in the broth, layer on the plate with the tomato sauce and cheese. Repeat with final piece of bread, sauce and cheese.

Build the remaining plates in the same process.

Poach the eggs. Place one eggs on each plate of bread layers. Sprinkle with chopped basil. Drizzle with extra virgin olive oil and sprinkle egg yolk with sea salt.

*From the private collection of
Arcodoro & Pomodoro*