

PEAS AND EGGS



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With thanks to: Júlia Martins

INGREDIENTS

2.5 to 3 kg fresh peas • 4 eggs • 1 garlic clove • 1 onion • 2 tbsp lard • 3 tbsp olive oil •
1 sprig fresh coriander • 100g 'chouriço' • 100g bacon

METHOD

Shell the peas and place in a pan with the chopped coriander, the chopped onion, the lard and olive oil, and the sliced 'chouriço' • Place on the heat and sauté, covering with a lid • Once sautéed, pour over a little water and cook with the lid on • Check the seasoning, add a little more water and just before serving, open up a few spaces in the peas and place an egg in each one • Cover and leave to poach