

### ***Roman Medium-Boiled Eggs in a Pine Nut Sauce***

In Ancient Rome eggs were eaten as an appetizer.

#### **Ingredients**

4 medium-boiled eggs

2 oz. pine nuts

3 Tbs. vinegar

1 tsp. honey

A pinch of fresh ground black pepper

A pinch of fresh lovage (celery leaves can be substituted)

#### **Utensils**

cookpot

bowl

measuring spoons

slotted spoon

blender **or** food processor

serving dishes

This dish is seasoned to taste. Place the pine nuts in a bowl along with the vinegar and soak them for two to three hours. Mix all the ingredients except the eggs thoroughly in a blender or food processor. Place water in a cookpot and bring it to a boil on the stove over high heat. Add the eggs and medium-boil them for 4-6 minutes. Using a slotted spoon, remove the eggs from the cookpot and place them under cold running water. Shell the eggs and place them in the serving dishes. The dish can be prepared up to this point in advance. Before serving, pour the sauce over the eggs.