

# Asparagus and Egg “Sciusciello”



## *Ingredients for 4:*

*500g wild asparagus*

*200g goat's cheese*

*5 eggs*

*Classicus Extra Virgin Olive Oil*

*Salt and pepper*

*½ litre water*

*Select the soft tips of the wild asparagus and toss in a pan with the olive oil for a few minutes.*

*Add the water and salt and bring to the boil.*

*Beat together the eggs and cheese and pour into the water.*

*Boil for another 4-5 minutes.*

*Serve over slices of toasted bread*

