

Salt and Serenity

Pesto Eggs

3 tablespoons pesto (store bought is fine, homemade is really special, recipe below)

2 eggs

Kosher salt

Freshly ground black pepper

1. Heat a medium size (10 inch) cast iron or nonstick skillet over medium heat for 1 minute.
2. Add 3 tablespoons pesto to pan and spread out with the back of a spoon.
3. Crack 2 eggs into pan. Sprinkle with salt and pepper. Turn down heat to medium low.
4. Cover pan with a lid (or use a sheet pan if you don't have a lid). The cover creates steam, allowing the egg whites to set while still achieving a runny yolk.
5. When whites are set, slide eggs onto some toast (sourdough, if you have some) and enjoy.

Pesto Sauce

60 grams (½ cup) pine nuts or shelled pistachios, toasted, and cooled

80 grams (about 4 cups) basil

2 cloves garlic, finely grated with microplane grater

½ teaspoon Diamond Crystal kosher salt

¼ teaspoon black pepper

1 tablespoon fresh lemon juice

50 grams (½ cup) grated Parmesan cheese

100 grams (½ cup) extra virgin olive oil

1. Place pistachios or pine nuts, basil, garlic, salt, pepper, lemon juice and Parmesan cheese into bowl of food processor. Pulse machine 10-15 times, until everything is finely chopped.
2. With the machine running, slowly drizzle the olive oil into machine. Scrape down sides of bowl and process for an additional 10 seconds, until smooth. Taste and add additional salt or lemon to your liking.