

¼ cup San Marzano tomatoes, puréed
Salt and pepper, to taste
Grilled country bread for garnish

Using a knife, cut down the back of each shrimp to make two horizontal pieces. Heat a sauté pan over medium heat; add the olive oil, garlic and shallot. Cook until lightly browned. Add the pancetta to the pan and cook until it is crisp, about 3–4 minutes. Add the sage leaves and the shrimp to the pan. Sauté for 1–2 minutes. Deglaze the pan with the white wine and simmer for 30 seconds. Add the shrimp stock and tomato purée and season to taste with salt and pepper. Simmer just until the shrimp are pink and begin to curl. Remove from the heat, top with crumbled grilled country bread and serve immediately.

BAKED FARM EGGS WITH STEWED PEPPERS AND ITALIAN SAUSAGE

Serves 4

4 tablespoons olive oil
1 clove garlic, sliced
½ pound sweet Italian sausage meat
1 pinch crushed red pepper flakes
½ Spanish onion, julienned

2 red bell peppers, julienned
6 basil leaves, chopped
1 bay leaf
32 ounces San Marzano tomatoes, crushed
Salt and pepper, to taste
8 eggs
Shaved Parmesan for garnish

Heat a large skillet over medium heat. Add olive oil and sliced garlic. Sauté garlic until just brown. Add the ground sausage meat and cook until all of the meat is browned. Add the red pepper flakes, onion and peppers. Cook until the peppers are soft and onions are translucent, about 4–6 minutes. Add the basil (reserve some for plating), bay leaf and San Marzano tomatoes. Stir the mixture together and bring to a low simmer. Cook for 4–6 minutes. Season to taste with salt and pepper.

Pre-heat oven to 400 degrees. Place the pepper-sausage stew in the bottom of a medium casserole dish. (Or use individual cast-iron dishes.) Crack the eggs into the center of the pepper stew and place the casserole into the oven. Bake for 12–15 minutes or until the eggs are done to taste. Remove from the oven and let rest for 2 minutes before serving.

PRESENTATION: Serve with shaved Parmesan cheese and chopped fresh basil.

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