

Author: Danilo Ange
Cooking time: 30 minutes



Ingredients

For 6 people:

6 eggs
300 gr turnip tops
100 gr leeks
200 gr potatoes
1 chili pepper
vegetable soup
60 g anchovies without salt
120 gr bread
extra virgin olive oil
salt and pepper

Preparation

Cut leeks into pieces and cook them gently in a saucepan with oil and chili pepper. Add potatoes already cut into pieces, and cover them with vegetable soup. Add salt and pepper and cook until vegetables became tender. Cook the turnip tops in salty hot water; cool them down rapidly in water and ice, drain and blend with potatoes and leeks.

Melt the anchovies in a pan with oil, add bread cut into pieces and let it become crunchy.

Cook the eggs in the **fusionchef** bath for 30 minutes at 62°C.
Arrange the turnip tops cream in plate, add gently the egg and finish with anchovies toast.