

Uova sode

Ingredients:

- * 6 eggs
- * 1 tablespoon of salt
- * 1 tablespoon of olive oil
- * 1 tablespoon of water

Steps:

1. Preheat the oven to 180°C (356°F).
2. Place the eggs in a steamer basket and steam for 10 minutes.
3. Remove the eggs from the steamer basket and place them in a bowl of water to cool.
4. Once the eggs are cool, peel them and cut in half.
5. Place the eggs on a baking tray and drizzle with olive oil.
6. Bake for 10 minutes.
7. Remove the eggs from the oven and season with salt and pepper.
8. Serve the eggs warm.