

ALICE'S EGG IN A SPOON



Many years ago, Alice's friend Angelo Garro of the Renaissance Forge in San Francisco made her a long spoon to use in her fireplace. Around the same time, another friend gave Alice a book about the magic of fire. In the book, she saw an egg being cooked on a spoon in a fireplace—so she put the spoon to use and began to practice cooking an egg in the fireplace with it. She lost many eggs during the learning process, but had a lot of fun figuring it out.

Cooking an egg in the fire requires you to build the fire to function like the broiler in your oven—heat has to come from the top as well as the bottom. Build the fire with some of the logs on the top grate and some on the bottom, so that heat will reach the egg from both directions. The logs will take about 40 minutes to cook down to be ready to cook the egg.

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1 SERVING

1 egg

Olive oil to coat

Salt

Marash pepper

1 piece toast, grilled and rubbed with garlic, drizzled with olive oil

Crack the egg into a bowl without breaking the yolk to ensure no pieces of shell end up on the spoon. Season with salt and marash pepper (an aromatic, mild dried red chile from Turkey). Coat the spoon with olive oil to prevent the egg from sticking. Gently pour the cracked egg into the spoon and carefully lift the spoon into the fire. The whites will begin to puff up. If any ash falls onto the egg from the wood above just pull it off when you are done cooking. The egg is ready to come out of the fire when the top of the egg browns—it's a quick process. Pull the spoon out of the fire and quickly loosen the sides of the egg from the spoon. Slide the egg onto the toast and top with more marash pepper. Serve alongside a simple green salad.

BOOKS BY ALICE WATERS

Chez Panisse Vegetables, HarperCollins, 1996

Chez Panisse Fruit, HarperCollins, 2002

The Art of Simple Food, Clarkson Potter, 2007

In the Green Kitchen: Techniques to Learn by Heart, Clarkson Potter, 2010

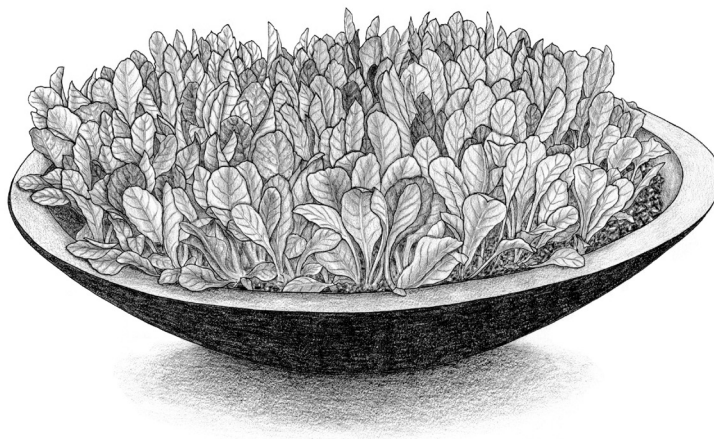
40 Years of Chez Panisse, Clarkson Potter, 2011

The Art of Simple Food II, HarperCollins, 2013

Fanny in France: Travel Adventures of a Chef's Daughter, with Recipes,
Viking, 2016

My Pantry: Homemade Ingredients That Make Simple Meals Your Own,
Penguin Random House, 2015

Coming to My Senses: The Making of a Counterculture Cook,
Penguin Random House, 2017



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