

Ricotta Toast with Ramps and Poached Egg

Adapted from *bon appétit*

Serves 4:

Ingredients

1 pound ramps
4 tablespoons unsalted butter
kosher salt and freshly ground black pepper
pinch red pepper flakes
2 garlic cloves, smashed
1/2 cup extra virgin olive oil
1 tablespoon distilled white vinegar
4 extra large eggs, at room temperature
4 thick slices of crusty country bread
1 cup fresh ricotta, preferably homemade
flaky sea salt, like Maldon

Preparation

Trim fuzzy roots from the end of the ramps.

Cut green leaves from stems and slice crosswise into 1" pieces; chop bulbs and stems into 1/2" pieces.

In a large sauté pan or skillet over medium heat, melt unsalted butter.

Add bulbs and stems to pan; season with kosher salt, black pepper and a pinch of red pepper flakes.

Cook, stirring occasionally, until ramps are softened, about 5 to 8 minutes.

Add sliced leaves and sauté for another 3 minutes until wilted; turn off heat and set aside.

In a small bowl or measuring cup, add smashed garlic cloves to olive oil.

Give it a stir and let oil sit to allow flavors to meld.

Bring water to a low boil in a saucepan; turn down heat to reduce it to a simmer and add vinegar.

Crack an egg into a small bowl, then slowly slide egg into the simmering water.

Wait a few seconds until whites are opaque, then add the next egg and repeat.

Use a spoon to flip eggs in water--cook until whites are set and yolks are still runny, about 3 minutes.

Remove eggs with slotted spoon and drain on paper towel.

Toast bread; brush toast slices with garlic oil and spread thickly with ricotta.

Spoon the sautéed ramps on top of the ricotta.

Top each toast with a poached egg, drizzle with more garlic oil and season with sea salt.