



Uova in purgatorio – the Italian skillet dish with cannellini beans and fresh herbs

This popular skillet dish made with classic Italian ingredients: so simple and sooo delicious!

Easy 2 Servings 40 min.



Uova in purgatorio – the Italian pan-braised dish

Whether you're looking for a simple Italian recipe for after work or want to whip up a delicious surprise for friends or family, Uova in purgatorio is sure to be a hit. Uova in purgatorio is the Italian version of the popular "shakshuka," which is native to the Mediterranean region. Translated, it means something like "eggs in purgatory." It's really simple, tastes wonderfully aromatic, and is packed with wholesome ingredients. And with this recipe, timing isn't critical—you can prepare it at a leisurely pace. Just like a classic Italian dish!

Ingredients

2 onions
2 cloves of garlic
4 tsp olive oil
2 sprigs of basil
a few sprigs of fresh thyme
2–3 tbsp capers
3 anchovies
400 g ORO di Parma chopped tomatoes with herbs
½ tsp sugar
200 g canned cannellini beans
100 g fresh spinach
1 organic lemon
2 eggs
50 g Parmesan, grated

Step 1: The Preparation

This Italian recipe is really easy to make. Once you've prepped everything, you just add the ingredients to the pan one by one, then let them simmer until everything's ready to eat. So grab your cutting board and get started! First, peel and chop the onion and garlic, then set them aside. Next, wash the basil, thyme, and spinach and pat them dry. Now roughly chop the herbs and cut the spinach into thin strips. Remove the capers from the jar and let them drain in a small sieve. Similarly, remove the anchovy fillets and place them on a piece of paper towel to drain. Wash the lemon. Dry it and grate the zest. Finely grate the Parmesan into a small bowl

Step 2: Make the sauce for Uova in purgatorio

Have you prepared all the ingredients and have them ready to go? Then heat some olive oil in a pan. Sauté the onions and garlic in the oil, then add the herbs and sugar. Pour in the tomatoes and let everything simmer for a few minutes. Now add the anchovy fillets and the cannellini beans along with their liquid—stir well. Then you can gently fold in the spinach.

Step 3: Add the eggs to the pan

To add the eggs to the pan, first make a small indentation with the back of a wooden spoon. Crack an egg into it, then repeat the process. Turn down the heat and stop stirring. Just wait until the eggs are done.

Step 4: Deep-fry the capers

Deep-fried capers are simply divine! So pour plenty of olive oil into a hot pan and then add the capers. Reduce the heat slightly so the oil doesn't get too hot, and fry the capers for about a minute—until they start to brown slightly. Carefully remove them from the pan with a slotted spoon and let them drain on a paper towel.

Step 5: The Finale

Well, are you hungry yet? Then take the pan off the stove and sprinkle the remaining Parmesan, capers, lemon zest, and a few basil leaves over the Uova in purgatorio. Serve this skillet dish immediately—it's best to use a ladle to serve it into a deep plate or bowl. It goes great with crispy, fresh bread. So,

are you convinced? It's that easy to cook delicious meals just like in Italy!

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