

Cream-Fried Egg Risoni



Preparation time: 15 mins

Serves: 6 people

User Rating: ★★★★★

Publication: 14 March 2024

Categories: Quick & Easy, Lunch Recipes, Entertaining, Vegetarian, Kid Friendly

Ever had a cream-fried egg before? You're going to want to try this Risoni.

An error occurred.

[Try watching this video on www.youtube.com](#), or enable JavaScript if it is disabled in your browser.

Something magical happens when you fry an egg in cream. In this recipe, home cook extraordinaire, Camellia Ling Aebischer takes the humble risoni and elevates it into something greater. A delicious, tomato-forward pasta sets the perfect stage for all the magic to happen, carrying cream-fried eggs to higher heights of deliciousness. Lunch, dinner, or leftovers, this 15-minute recipe is perfect for any time of day.



Ingredients

- 3 Tbsp olive oil
- 4 cloves garlic, sliced
- 3 Tbsp tomato paste
- 200g punnet cherry tomatoes, halved
- 500g risoni
- 200g baby spinach
- Salt and pepper, to taste
- Grated parmesan, to serve

For the cream-fried eggs

- ½ cup cream
- 4 eggs
- Pinch salt, to taste

Method

1. Place a large deep frying pan over medium heat. Add olive oil and garlic and cook until the garlic just begins to brown. Add the tomato paste and stir constantly, cooking for a few minutes until the colour darkens. Add the tomatoes and risoni and stir to coat evenly, then add enough water (or stock if you prefer) to cover the pasta.
2. Continue to cook the pasta, stirring occasionally and adding more water as needed. Once the pasta is half-cooked (about 4 minutes) add the baby spinach and stir through to wilt. Season well with salt and pepper.
3. After a few more minutes, turn the heat off and set the risoni aside. It should be a little undercooked but will continue to cook as you fry the eggs.
4. Place a large non-stick frypan on medium heat. Add cream plus a pinch of salt and bring to the boil. Cook the cream down until it's thick, bubbling and begins to show a yellow hue. Crack in four eggs and continue to cook for a few minutes until the whites set and the edges become golden brown and caramelised. Keep an eye on them so they don't burn.
5. Divide pasta across serving bowls and top each with a fried egg.