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Anything... Anytime...

# The EGGIZZA

The Fabled Albanian Delicacy of Saints and Dictators



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## The EGGIZZA

TRUTH POLICE: ok, ok, it just a stinkin', er, tasty, take on a frittata...

## BASIC INGREDIENTS

**2-3 Large Eggs**

**6-10 Rounds of Pepperoni**

**1 Medium Mushroom**

**Diced Black Olives** (to taste)

**Chopped Chives** (to taste)

Add most of the diced pepperoni, mushrooms, olives and chopped chives to the eggs and lightly mix.

**Salt & Pepper** (to taste)

**Pepper Jack, Mozzarella and Cheddar Cheeses** (thinly sliced) 1-2 oz; or to taste.

Pour the egg mixture into a hot **buttered** (can use oil) fry pan and layer the thinly sliced cheese over the egg 'crust'. The pepperoni oil aids in the frying of the egg crust giving it a unique pizza-like flavor!

Sprinkle the remaining chives, olives, mushrooms and pepperoni bits on top of the cheese.

Cover (!) and let cook on medium-high until the egg crust is done (slightly crispy!) and the topping cheese has melted.

Plate and serve!

### OPTIONAL INGREDIENTS:

Sausage, Bacon, Scallions, Peppers, and/or Thyme! For additional flavor add a smidgen of **Boursin Garlic and Fine Herb Cheese** to the cheese mix!

**WANT AN EVEN CRISPIER CRUST!** You can separate the whites from the yolk for a crustier base. If using the egg whites mode, layer the yolks on top of the partially fried egg white crust and then layer the cheese on top of this. OR, you can opt to completely leave the yolks out to achieve a truly crusty **EGGIZZA!**