

# Boiled Eggs with Pine Nut Sauce

Perhaps the most popular of all the Roman appetizers was the egg. In fact, the ancient Latin saying *ab ovo usque ad malum* literally means “from the egg to the fruit,” which translates loosely as “from the beginning of the meal to the end.” In this recipe, the egg is adorned with a lovely pine nut sauce.

## Ingredients

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- 4 medium-boiled eggs
- 2 ounces pine nuts
- 3 tbsp vinegar
- 1 tsp honey
- Pinch each of pepper and celery leaf

## Instructions

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1. Soak the pine nuts in vinegar for 3–4 hours.
2. Mix all ingredients except the eggs thoroughly in a blender.
3. Slice the eggs.
4. Spoon the sauce over sliced eggs and serve.

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