

SMASHED OR BROKEN EGGS WITH AVRUGA

Preparation time: 40 minutes.

Difficulty: Slight.

Ingredients for four servings: 3/4kg potatoes, one onion, 8 quail eggs, one 120g jar of Avruga, extra virgin olive oil, a teaspoonful of finely chopped fresh parsley, salt and pepper.

Method: Cut the potatoes into rounds and chop the onion finely. Fry these ingredients in a frying pan in plenty of olive oil. Serve in a dish. Gradually fry the eggs and arrange them on top of the potatoes. Carefully break the eggs and lightly salt and pepper. Sprinkle the chopped parsley on top and add Avruga to taste.

+ Product information

Smashed or broken eggs with avruga

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