

EMBUTIDOS

Desde 1930



ACERTA Certificación
CC - CEL - 04/07

RIOS

SCRAMBLED EGG MORCILLA DE BURGOS

Ingredients:

- **Morcilla de Burgos RIOS**
- **Potatoes**
- **Eggs**
- **“Piquillo” peppers**
- **Olive oil**
- **Garlic**
- **Salt**

Preparation:

Remove the skin and mash the black pudding up, placing it in a frying pan which has a spoonful of olive oil, stirring until roasted. Peel the potatoes, cut them up into small pieces and fry them in abundant olive oil at a medium temperature. Remove the potatoes from the oil and heat up well the remaining oil in the same pan. When the oil is hot, put the potatoes back in and cook until golden brown and are crispy on the outside and tender on the inside. Take the potatoes out, drain them and season. On the same plate arrange the sautéed black pudding and the fried potatoes.

Fry the eggs lightly and, with the yolks still runny, break them over the black pudding and the potatoes. For a better presentation, we suggest decorating with strips of red “piquillo” peppers which have been fried slowly in a pan with a spoonful of olive oil, a clove of thinly cut garlic and salt.

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