

EMBUTIDOS

Desde 1930



ACERTA Certificación
CC - CEL - 04/07

RIOS

MORCILLA DE BURGOS WITH POTATOES SCRAMBLED EGG

Ingredients:

- **Morcilla de Burgos RIOS**
- **Potatoes**
- **Green peppers**
- **Onion**
- **Serrano ham**
- **Pine nuts**
- **Red “piquillo” peppers**
- **Olive oil**
- **Salt**

Preparation:

Slice some potatoes very finely and fry them for 15 minutes in Olive oil in a pan with half an onion and green peppers cut into Thin strips. Season. Remove the oil and heat up the same pan. Add four beaten eggs and heat without letting the mixture set too much. Place on one side of the serving dish and cover with Thin slices of serrano ham.

Remove the skin from Morcilla de Burgos, mash it up and heat it In a pan with a little olive oil. Add some pine nuts and some “Piquillo” peppers cut into thin strips. Stir over at low heat until Cooked. Mix in two eggs, stirring until they set up but do not Stick. Place on the other side of the serving dish.

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