

EMBUTIDOS

Desde 1930



ACERTIA Certificación
CC - CEL - 04/07

RIOS

PEPPERS FILLED WITH MORCILLA DE BURGOS

Ingredients:

- **Morcilla de Burgos RIOS**
- **Red “piquillo” peppers, roasted and peeled**
- **Tomato sauce**
- **Olive oil**
- **Flour**
- **Egg**
- **Salt**
- **Parsley**

Preparation:

Remove the skin of Morcilla de Burgos, mash and sauté it in a frying pan with a little olive oil. Stuff the “piquillo” peppers, Then dip them first in flour and then in egg, and fry them in abundant olive oil.

Heat the tomato sauce in a saucepan, and add the peppers and Cook gently for about five minutes. On serving, adorn the dish with some chopped parsley sprinkled on top.

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