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# RIOS

## SLICE OF MORCILLA DE BURGOS WITH RED "PIQUILLO" PEPPERS

### Ingredients:

- **Morcilla de Burgos RIOS**
- **Whole red "piquillo" peppers, roasted and peeled**
- **Olive oil**
- **Garlic**
- **Salt**

### Preparation:

Cut Morcilla de Burgos into slices of about two centimetres thick.

Place them in a frying pan with a little oil and cover, if necessary, to avoid oil spitting. To avoid the oil spitting out, it is recommended sprinkling a little flour on to Morcilla de Burgos (where there is no skin) before frying.

In a separate pan place some slices of garlic with a little olive oil.

Add the peppers and fry for three minutes on a low heat (each side).

Season to taste and serve in a large dish, with the black pudding in the centre and the red peppers surrounding it.

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