

EMBUTIDOS

Desde 1930



ACERTA Certificación
CC - CEL - 04/07

RIOS

MORCILLA DE BURGOS OMELETTE

Ingredients:

- **Morcilla de Burgos RIOS**
- **Potatoes**
- **Onion**
- **Eggs (six)**
- **Red and green peppers**
- **“Piquillo” peppers**
- **Olive oil**
- **Garlic**
- **Salt**

Preparation:

Peel and cut the potatoes and the onion and fry them in a pan with abundant olive oil. Season to taste. When they are done, strain and place to one side.

Remove the skin from Morcilla de Burgos, mash and sauté it in a pan with a little olive oil and place to one side.

Cut the red and green peppers into small squares, season

And fry them in a pan with a little olive oil. Remove them and, in a bowl, mix them with the potatoes and black pudding.

On another bowl beat the eggs and add to the previous mixture.

Heat a little olive oil in a frying pan and add the mixture. Gently

Fry the omelette, and turn it over with a lid to cook both sides.

Gently fry each side of the “piquillo” peppers in a frying pan with

A little olive oil for three minutes and season.

Present the omelette on a shallow dish with the “piquillo”peppers to one side.

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