

Migas Manchegas



PREP TIME

10 MINS



COOK TIME

20 MINS



TOTAL TIME

30 MINS



SERVES 4 PEOPLE



EASY



Ingredients

500g stale sourdough bread, cut into small cubes
250ml salted water
6 garlic cloves, peeled and sliced thinly
2 fresh spicy cooking chorizo sausages, cut into small pieces
100g smoked pancetta, diced
1 tbsp choricero pepper puree
24 seedless green grapes, cut in halves
4 large free-range eggs
8 tbsp olive oil, plus extra for the fried eggs

Method

On a clean kitchen cloth, scatter the bread cubes and sprinkle with the salted water and mix well. Close the cloth like an envelope and allow the bread to soak for 2 hours.

In a large frying pan, heat 2 tbsp of the oil and once hot, fry the chorizo and pancetta pieces until golden brown and crispy for about 5 minutes. Drain on to some kitchen paper and discard the excess oil.

In the same frying pan, heat the remaining oil, add the garlic slices and fry gently until golden brown, remove from the pan and set aside. In the same oil, add the bread cubes and fry on a gentle heat for 10 minutes, tossing them frequently until golden brown and crispy.

Once the migas are fried, add the choricero pepper puree and mix well, add the fried garlic, chorizo and pancetta pieces and cook for a couple minutes until all blended.

Spoon the migas into individual tapas plates and top with the green grapes and a fried egg.