

Seven Yolk Fried Egg with Guanciale Ibérico and Caviar



PREP TIME
10 MINS



COOK TIME
5 MINS



TOTAL TIME
15 MINS



SERVES 2 PEOPLE



EASY



Ingredients

7 quail eggs
2 large hen eggs
Extra virgin olive oil for frying
6 thin slices of Guanciale ibérico
4 tsp of caviar
Sea salt to taste

Method

Start by separating the quail egg yolks from the whites and carefully sitting the yolks on a plate covered with cling film. Do the same with the hen's eggs and reserve the whites.

In a small non-stick frying pan, heat the olive oil until hot and smoky and fry the egg white until crispy and golden, ensure that it keeps a round shape.

Place the crispy egg white on a warm plate and start to spoon the quail egg yolks, season each yolk with sea salt and dress the egg with some small quenelles of caviar and thin slices of guanciale ibérico.

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