BASCO
GOURMET SPAIN TO YOUR DOOR

Morcilla with Piquillo Peppers and Quail Eggs



PREP TIME
5 MINS

COOK TIME
10 MINS

TOTAL TIME
15 MINS

SERVES 4 PEOPLE

EASY

Ingredients

1 whole morcilla de burgos
8 fresh quail eggs
200g tinned piquillo peppers, sliced into thin strips
1 garlic clove, peeled and finely sliced
2 tbsp of extra virgin olive oil
1 tsp caster sugar
Sea salt

Method

In a medium size frying pan, gently warm the olive oil and add the garlic slices, cook gently for 1 minute or until lightly brown. Remove from the oil, add the piquillo peppers and slowly cook for five minutes. Sprinkle a pinch of sugar, season with sea salt and return the garlic, cook for a further 10 minutes on a low heat and set aside.

To cook the morcilla, cut the sausage into 1 inch thick pieces and fry in a hot frying pan for 3 minutes on each side. Drain on some kitchen towel.

For the quail eggs, gently crack each egg using the edge of a knife. Drop each egg in a small ramekin or cup and gently slide it into the hot oil. Cook four eggs at a time until they firm up, 1 to 1.5 minutes. Larger eggs may take a little longer.

On a warm plate, spoon the warm piquillo peppers, place a piece of the morcilla sausage and top with a crispy fried quail egg before serving.

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