BASCO
GOURMET SPAIN TO YOUR DOOR

Spanish Scrambled Eggs with Black Pudding



PREP TIME
5 MINS

COOK TIME
5 MINS

TOTAL TIME
10 MINS

SERVES 2

EASY

Ingredients

4 duck eggs
150g morcilla de Burgos, cut into one-inch thick slices
2 chunky slices of sourdough bread or other country bread
2 tbsp of whole milk
1 tbsp of unsalted butter
1 tbsp of Olive oil
A pinch of espelette pepper
Salt

Method

To prepare the scrambled eggs, crack the eggs in a bowl and beat them lightly with a fork. Add the whole milk and season with salt.

Heat a medium sized frying pan, add the oil and fry the pieces of Morcilla de Burgos for 2 minutes on each side until crispy. Drain onto some kitchen paper and keep warm.

In the same frying pan, lower the heat and drop in a knob of butter. Melt the butter slowly until it's frothy. While the butter is melting, pop your slices of bread in the toaster. Pour the beaten eggs into the pan. Stir slowly using a wooden spoon or spatula, bringing in all the mixture from the edges of the pan. Your eggs are ready when they look silky and slightly runny (they'll continue to cook a little even after you've removed them from the heat).

Butter your toast and lay it on a plate. Spread your Morcilla de Burgos on the toasted bread. Spoon your scrambled eggs on top and finish with a sprinkling of Espelette pepper.

https://www.bascofinefoods.com/spanish-recipes/spanish-scrambled-eggs-with-black-pudding/