BASCO
GOURMET SPAIN TO YOUR DOOR

Fried Duck Egg with Sobrasada Sausage



PREP TIME
5 MINS

COOK TIME
5 MINS

TOTAL TIME
10 MINS

SERVES 2 PEOPLE

EASY

Ingredients

2 duck eggs
100g sobrasada sausage, cut into one-inch thick slices
2 chunky slices of sourdough bread or other country bread
Unsalted butter
2 tbsp of olive oil
A pinch of fresh thyme leaves
Salt and pepper

Method

Heat a medium sized frying pan, add 1 tablespoon of the oil and fry the pieces of sobrasada sausage. Use a fork to break the sobrasada sausage into a mince and fry for 3 minutes until crispy, set aside.

In another frying pan, heat the remaining oil until hot and smoky. Break your duck eggs into the pan and fry until the egg white is lightly brown and crispy but the egg yolk is still runny, about 2 minutes.

Butter your toast and lay it on a plate. Spoon your fried sobrasada sausage on the toasted bread. Place your fried egg on top and finish with a sprinkling of fresh thyme, salt and pepper.

https://www.bascofinefoods.com/spanish-recipes/fried-duck-egg-with-sobrasada-sausage/