

## 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/>