BASCO
GOURMET SPAIN TO YOUR DOOR

Fried Egg with Chips, Jamón Ibérico and Black Truffle



PREP TIME
5 MINS

COOK TIME
10 MINS

TOTAL TIME
15 MINS

SERVES 2 PEOPLE

EASY

Ingredients

2 large free-range eggs
8 slices of jamón ibérico de bellota
1 maris piper potato, cut into thin straw potatoes
Fresh black truffle
Olive oil to shallow fry
Salt to taste

Method

To fry the straw potatoes, heat about a finger deep of oil in a large frying pan. Once hot, fry the potatoes until golden brown, it takes between 3 and 4 minutes. Keep on stirring them, so they don't stick. Drain them on some kitchen paper, season with salt and keep warm while you fry the eggs.

In another frying pan, heat about 3 tablespoons of oil until hot and smoky. Break your 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.

To plate, lay your slices of Jamon Ibérico on each plate, top with the straw potatoes, place one fried egg on each plate, season with salt and finish with a good grating of fresh black truffle.

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