



## Consejo del chef

Serve with fries and some seasonal fruit.

## Raciones para 2

2 Potatoes

Olive oil

Salt

Pepper

4 Bread slices

Extra virgin olive oil

8 Bacon slices

4 Eggs

Vinegar

Salt

2 Avocados

½ Lemon

Chives

Seasonal fruit

- 1 For the fries: wash and cut the unpeeled potatoes into wedges. Dip in a bowl with olive oil, salt and pepper. Bake them in the oven with the perforated tray in AirFry mode for 20 minutes.
- 2 For the toasts: preheat the EliteGrill in sandwich mode, spray the toasts with oil and cook for a minute.
- 3 Toppings and garnish: when the toasts are ready, adjust the grill to meat mode and cook the bacon for three minutes.
- 4 Cook poached eggs for four minutes with a dash of vinegar.
- 5 Mash the avocado with lemon and some salt and assemble the toast: avocado first, bacon, and lastly the poached egg. Sprinkle some pepper on top, and garnish with chives.

# Chef's Notes

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<https://cookinglovers.teka.com/en/receta/brunch/>

