

Fried eggs and fries trampantojo

COOKING
LOVERS TESA



Consejo del chef

Sprinkle grated dark chocolate over the fried eggs, apple fries and strawberry marmalade, like if they were real.

Raciones para 2

100g
Greek yoghurt
2
Canned peaches, halves
2
Apples
Strawberry marmalade
Dark chocolate

- 1 Stir yoghurt and spread a couple of tablespoons on a pan, shaping two overlapped circles (don't need to be perfect).
- 2 Place on half peach in the middle of each circle. Cut the base a bit if needed to make the size of the peach looking as much as a yolk as you can.
- 3 Peel apples and cut into segments, like fries. Cooked in a pan without any kind of oil or butter, over medium heat, stir to cook evenly until brown.
- 4 Use a colander with the marmalade to make it thinner.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/trampantojo-de-huevos-fritos-con-patatas/>

