



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/>

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