

# Fried eggs and fries trampantojo



## 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

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

