

## SPANISH EGGS

### EQUIPMENT

LARGE BAKING TRAY, BLENDER, LARGE SHALLOW FRYPAN, SMALL MIXING BOWLS, RUBBER SPATULA

### INGREDIENTS

1 CHORIZO SAUSAGE, 1 RED CAPSICUM, 2 RIPE TOMATOES, 1 LARGE PEELED SHALLOT, 2 KIPFLER POTATOES,  
2 CLOVES OF GARLIC, 20GM FLAKED ALMONDS, 4 WHOLE EGGS, PARSLEY, OLIVE OIL,  
RED WINE VINEGAR, SMOKED PAPRIKA, SALT

### METHOD

ON A LARGE BAKING TRAY PLACE THE GARLIC CLOVES WITH THE SKINS STILL ON. SLICE THE CHORIZO AND SHALLOT IN HALF LENGTHWAYS AND PLACE ON THE TRAY ALSO. CUT THE TOMATO IN HALF AND ADD TO THE TRAY. FINELY SLICE THE KIPFLER POTATO AND ADD TO THE TRAY

SEASON ALL THE INGREDIENTS WITH PEPPER, SALT SMOKED PAPRIKA AND DOUSE WITH OLIVE OIL

PLACE IN A PRE-HEATED OVEN COMBI SETTING 200 DEGREES FOR 20 MINS

ONCE BAKED REMOVE THE TRAY FROM THE OVEN, REMOVE THE CHORIZO AND POTATO AND SET ASIDE. PLACE THE CAPSICUM IN ANOTHER BOWL AND COVER WITH CLING FILM AND SET-ASIDE UNTIL COOL ENOUGH TO HANDLE

SQUEEZE THE GARLIC PULP FROM THE SKINS INTO THE BOWL OF A BLENDER AND ADD THE TOMATO, ALMONDS AND SHALLOTS. ONCE THE CAPSICUM IS COOL ENOUGH TO HANDLE REMOVE THE STEAM AND POUR OUT THE LIQUID AND SEEDS. PEEL THE CAPSICUM AND ADD TO THE BLENDER

DE-GLAZE THE BAKING TRAY WITH APPROX 20GM OF RED WINE VINEGAR AND SCRAPE THE BASE OF THE PAN WITH THE SPATULA AND POUR THE CONTENTS IN WITH THE BLENDER

BLEND ON HIGH SPEED UNTIL SMOOTH AND TOTALLY INCORPORATED, CHECK SEASONING AND ADJUST

SLICE THE CHORIZO INTO BITE SIZE PIECES AND ALONG WITH THE POTATO AND BLENDED MIX ADD TO A LARGE FRYPAN

CRACK THE EGGS OVER THE SAUCE AND PLACE IN A PRE-HEATED OVEN STEAM SETTING 100 DEGREES FOR 12 MINS

### HINTS & TIPS

- ADD SOME FRESH CHILLI TO THE TRAY PRIOR TO ROASTING IF YOU LIKE YOUR BREAKFAST A BIT SPICY

- YOU CAN MAKE LARGE BATCHES OF THIS SAUCE AND FREEZE IT FOR UP TO 3 MONTHS, REMEMBER TO COMPLETELY CHILL IT PRIOR TO FREEZING