



# "Ous al Plat" Eggs on the Plate

4 Servings

## Ingredients:

5 eggs, 250g of fresh (uncooked) Chorizo chopped coarsely, 1/2 half cup milk, 1/2 cup cream, 2 Tbsp olive oil, small amount of coarsely grated Manchego, Parmesan or similar chesse, fresh parsley, salt and black pepper for seasoning.

## Method:

Pre-heat a grill to 180° Celcius. In an ovenproof pan, brown Chorizo on medium heat in olive oil (not more than 7 minutes). Set aside.

In a bowl mix 1 egg with milk and cream. Season with salt and black pepper. Add to the pan with the Chorizo. Gently break in the remaining eggs without stirring. Sprinkle cheese on top. Grill 5-6 minutes or longer if you prefer your eggs well-set.

Sprinkle the parsley on the top and serve immediately with crusty bread.

