



Vegetarian



Easy



0 – 15 minutes

The Ultimate Fried Egg

SERVES: 2

PREPARATION TIME: 5 minutes

COOKING TIME: 7 minutes

Ingredients

- 100ml/4floz Filippo Berio Mild & Light Olive Oil
- 4 slices bread
- 2 large eggs
- Grilled tomatoes to serve

Method

1. Heat 4 tbsp of the oil in a large non-stick frying pan. When hot add the bread and cook for 4 minutes turning once until golden and crisp on both sides. Drain on kitchen paper. Wipe the pan clean with kitchen paper.
2. Heat the remaining oil in the frying pan. Carefully crack the eggs into the hot oil and cook for 2-3minutes spooning the hot oil over the top of the eggs until cooked to your liking. Use a spatula to remove the eggs from the pan. Serve with the fried bread and grilled tomatoes.