

Scrambled eggs with tomato

Categoria	Tempo de preparação	Dificuldade	Custo	Com quem?	Nº de pessoas
Entradas e Petiscos	Rápido	Fácil	Select	With family	4 pessoas

Ingredientes

- 50ml Gallo Extra Virgin
- Eggs (4 un.)
- Tomatos (2 un.)
- 1 coffee spoon of salt
- 0,5 coffee spoon of sugar
- Spring onions to taste

1. Crack the eggs to a bowl and scramble them, together with the salt.
2. Cut the tomatoes in fours and then in smaller pieces.
3. Heat a wok with the olive oil and then sauté the tomato, together with the sugar.
4. Then, add the eggs and in let them cook in high heat, always stiring for approximately 40 seconds.
5. Remove from the heat and add the chopped spring onions.
6. Serve immediately.

Dicas do Chef

For a better taste and texture, serve the eggs underdone.

Produtos utilizados



Extra Virgin

Extra Virgin Olive Oil

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