



TORTILLA DE PATATAS WITH POTATO PUDDING

INGREDIENTS:

3 Sokolów potato puddings
1 onion
few jalapeño peppers
100 g cream cheese
100 g feta type cheese
1 clove garlic
Sokolów sliced bacon
3 eggs
chives
oil

PREPARATION:

1. Brush the pickles and onions with oil, then grill: The pickles on a rack and the onions on a piece of wood placed directly on the embers.
2. Prepare the accompaniment: Clean the jalapeño peppers from the seeds and mix the cheeses with finely chopped garlic. Stuff the peppers with the cheese mixture. Wrap the stuffed vegetables in slices of bacon and place on the grill shelf.
3. Prepare the omelette: Remove the pickles and onions from the grill and heat a pan on the grill. Then slice the pudding, put it in a bowl and mix it with the sliced onions. Add 3 eggs and mix. Bake the whole thing in a frying pan with some oil. Place the remaining cheese mixture on top, bake for about 5-10 minutes.
4. Serve with chives and peppers.

TIP:

People are often unaware that they can just put a pan on a regular grill! If you're looking to expand your barbecue menu to include breakfast, then sautéed eggs would be the perfect accompaniment to any dish with which to deliciously greet the day! Or are they versatile enough to work for dinner too? Find out for yourself!