



EGG MUFFINS WITH HAM, BACON AND KABANERO

INGREDIENTS:

1/2 packaging Sokolów Sokołowska Krucha ham
1 packaging Sokolów raw smoked bacon in cubes
1 packaging Kabanero kabanos sausages in pepper
and garlic seasoning
1 medium onion
1/2 kg flour
3 eggs
50 g yeast
300 ml warm milk
salt and pepper
half a bunch of parsley
oil for frying

PREPARATION:

1. In hot oil, fry the diced onion, ham, Kabanero, and bacon until golden. Season with salt and pepper.
2. Pour the flour into a bowl, beat in the eggs, add the yeast and gently warmed milk. Mix all ingredients together to a smooth paste.
3. Add the previously prepared sausage and chopped parsley. Mix.
4. Pour the prepared mixture up to 3/4 of the height of the moulds.
5. Bake for about 30 minutes at 160°C with the fan on.