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## *Pepper flowers with eggs*



### *Ingredients for 4 serves*

8 eggs  
1/2 red pepper, 1/2 yellow and 1/2 green  
2 spoonful extra virgin olive oil  
salt and pepper to taste

### *Method of preparation*

Wash pepper thoroughly. Cut them into slices, similar to flowers and thick about 2 cm and remove the core. Oil an anti abrasion pan with a little extravirgin olive oil and when it is really hot, put pepper flowers into it, let them scald for a few seconds on one side and then turn them on the other side. Break an egg into a little bowl, taking care not to break the yolk and then gently pour it into the pepper flower. Do the same with the other eggs too. At this point cover with a lid and let eggs cook on a medium fire, then switch off the fire when the egg has reached the cooking degree you like. Salt and pepper as you like and, in order to obtain a better result, remove the possible whites overwhelming from the edges of peppers. Serve pepper flowers with eggs while they are still hot.

Source: Giallo Zafferano