



PRAWN PIL PIL & CRISPY FRIED EGGS

Prawns, garlic and chilli sizzling in olive oil are already hard to resist; add crisp-edged Leghorn White eggs and a tumble of salty Spanish crisps and things get even better. This loose, gloriously messy pil pil is made for sharing straight away, with olives, parsley, lemon and aioli on the side.

Prep time 10 minutes | Cook time 5 minutes | Serves 2 as a snack

200g raw tiger prawns, deveined
1 red chilli, sliced
4 large garlic cloves, thinly sliced
200ml extra virgin olive oil
3 Leghorn White eggs
1 pack Spanish olive oil crisps

To serve

Olives
Flat-leaf parsley
Lemon
Aioli

Heat the olive oil in a small frying pan. Crack in the eggs and fry until the whites are crisp. Carefully lift them from the pan, season and set aside.

Add the chilli and garlic to the hot oil and fry until golden, then remove from the pan and set aside.

Add the prawns to the oil and cook until pink and just cooked through. Squeeze over a little lemon juice.

Tip the crisps into a serving bowl and tumble through the prawns, fried garlic, chilli and parsley. Add the crispy fried eggs and serve immediately with olives, lemon and aioli.



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FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928


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very dirty