

Spezialitads dal Grischun



FRIED POTATO WITH BACON AND FRIED EGG

Perfect when you're peckish!

Ingredients

(for 4 people)

Approx. 1 kg boiled potatoes (boiled for approx. 30 minutes the day before)
200 g bacon cut into strips
8 fresh eggs
Butter
Salt and pepper

and winter days.

Method

(Preparation time: 30 minutes, recipe takes approx. 30 minutes)

- Peel the potatoes, grate them into the melted butter and slowly fry them at low heat until golden yellow in colour. The fried potato should be ready to eat after about 20 minutes, so then put it on a heatproof plate and place in a pre-heated oven to keep warm. In the same frying pan, fry the strips of bacon until crisp, fry the eggs to taste. At this point the meal is ready, so dish the fried potato up onto plates, cover with strips of bacon and arrange the fried eggs on top. This simple dish is quick to prepare, tastes delicious and is a nourishing meal, particularly on cold autumn