

# Prosciutto Scramble on Sourdough bread

breakfast > Prosciutto Scramble on Sourdough bread

Discover our easy-to-follow breakfast recipe for Scrambled Eggs with Fried Prosciutto on Sourdough bread. Treat yourself and your loved ones to a burst of flavour in every bite.



serves 3  
Prep. and Cook 15min.



## Shopping LIST:

3 slices of sourdough bread, 8 slices of prosciutto (or substitute with bacon) 3 eggs, Oil for frying, 15ml of milk, 1 tablespoon chopped parsley leaves, Salt and freshly ground black pepper.

## Method:

1. Begin by frying the prosciutto in 2 teaspoons of oil until it shrinks and turns dark in colour. Remove and drain on a paper towel.
2. Toast the sourdough bread and spread with butter. Keep them warm on a plate ready for serving.
3. Whisk the eggs with the milk and season with salt and pepper. Melt a little more butter in the frying pan and pour in the eggs. Stir continuously with a spatula as the eggs thicken. Remove the pan from the heat just before the eggs have completely set and transfer them onto the toast.
4. Top the eggs with the crisp prosciutto.
5. Sprinkle generously with chopped parsley and freshly ground black pepper.

*This quick method of scrambling eggs yields an almost omelette-like texture, which we find to be the most enjoyable. Enjoy this delicious breakfast with your loved ones!*

"bon appétit"

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