



# Toast with tomatoes and fried egg



Categoria  
Brunch



Tempo de preparação  
Rápido



Dificuldade  
Fácil



Custo  
Low



Com quem?  
By yourself



Nº de pessoas  
1 pessoa

## Ingredientes

 25ml of Gallo Extra Virgin

- 1 slice of rye bread
- 10g of garlic
- 100g of fresh, ripe tomatoes
- 3g of basil
- 1 egg

## Modo de preparação

1

Put the slice of rye bread in the oven, toast moderately.

2

Take out of oven, drizzle with Gallo Extra Virgin Olive Oil and then rub the garlic onto the toast.

3

Add the tomato cut into cubes, decorate with basil and serve warm.

4

To fry the egg: Place an anti-stick frying pan on a low flame. Add a thread of Gallo Extra Virgin Olive Oil. Crack open the egg separating the white from the yolk. First put slowly the egg white into the frying pan so that it does not spread and then carefully put the yolk in the center of the egg. Add a pinch of salt and pepper from the mill. Keep on a low flame with patience until the white is firm and the yolk has the intended consistency.

## Produtos utilizados



Extra Virgin  
Extra Virgin Olive Oil

Veja também

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 Brunch  Rápido  Fácil

*Croissants com abacate, bacon e ovo escalfado*

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 Brunch  Rápido  Fácil

*Tostada com tomate e ovo frito*

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 Brunch  Demorado  Médio

*Waffles de legumes com tomate e abacate*

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 Brunch  Médio  Fácil

*Gnocchi com cogumelos e queijo parmesão*

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 Brunch  Médio  Médio

*Espargos com salmão e ovo escalfado*

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