

Gypsy-style eggs

Ingredients

- regular amount of oil
- two garlic
- 10 or 12 peeled almonds
- a little piece of bread
- a few strands of saffron
- 1/2 teaspoons of cumin
- a little cinnamon powder
- boiling water
- salt
- 7 eggs

Directions

- In a regular amount of oil we will start by frying two garlic, 10 or 12 peeled almonds, a piece of bread, removing when it is browned.
- In a mortar you start by crushing a few strands of saffron 1/2 teaspoon of cumin, a little cinnamon powder; then the garlic, almonds and bread, soaking with drops of the same oil.
- When it begins to transform into a fine paste, add the rest of the oil with which we have fried the almonds, slide until you are a thick sauce, with boiling water, salt, etc.
- This sauce is poured into a dish that can be put in the oven, 7 eggs are broken and cooked in the oven
- Serve with the soft yolk. They can be decorated with fried bread placed around the edge.

