

EGG FLOWER WITH CHISTORRA SAUSAGE AND DATE

ingredients

For the egg:

- 4 eggs
- Truffle oil
- Salt

For the date and chistorra sausage mousse:

- 320 g chistorra sausage (or sausage with paprika)
- 200 g dates
- Water
- Ginger
- 1 clove of crushed garlic
- 120 g diced bacon (uncooked)

For the migas de pastor (literally, 'shepherds' breadcrumbs'):

- 300 g chopped stale bread
- 100 g chorizo
- 100 g bacon
- 1 pinch chopped parsley
- Salt

preparation

For the egg:

1. Prepare each egg by spreading out some cling film in a bowl and smearing a little oil on it.
2. Place the egg on the film with a little salt. Close and make a knot.
3. Cook in boiling water for four and a half minutes. Set aside in cold water.
4. Once this time has passed, very carefully cut the plastic. Carefully remove the egg from the plastic using a spoon.

For the date and chistorra sausage mousse:

1. Blend the dates, chistorra sausage (or sausage with paprika), water, bacon, garlic, salt, and ginger in the blender.
2. Pass through a fine strainer.
3. Heat in a frying-pan over medium heat.

For the migas de pastor:

1. Brown the finely chopped bread in a frying-pan with the chopped bacon, and raw chorizo.
2. Add a little water and stir, cooking over low heat until it is loose (about 30 minutes in total).