



NESPRESSO & JOSH EMETT PRESENT; THE WEEKENDER

Chorizo, Tomato and Paprika Free-range Egg Bake

Serves 2

Ingredients:

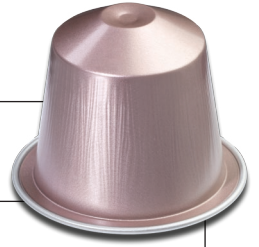
1 tablespoon olive oil
80g chorizo, diced
1 clove garlic, crushed
1 small onion, fine dice
250g cherry tomatoes

4 free range eggs
1 cup cannellini beans with juice
Handful parsley, chopped
Smoked paprika
1 French baguette

Method:

Sweat down the chorizo in the olive oil for a few minutes, add the diced onion and the garlic, fry for a few more minutes. Add the chopped cherry tomatoes and slowly stew until they are soft and breaking up. Add the cannellini beans and a touch of juice from the can or water if moisture is needed, then add chopped parsley. Season with sea salt.

Place in an earthenware dish and flatten gently then crack two eggs on top, bake in a preheated oven for 8-10 minutes until the eggs are just cooked. Sprinkle with smoked paprika and chopped parsley. Serve with crusty bread.



THE WEEKENDER

DESCRIPTION

Weekend mornings when you can indulge with friends and family, with nowhere to rush off to

GRAND CRU

Rosabaya de Colombia

JOSH EMETT BREAKFAST RECIPE

Chorizo, Tomato and Paprika Free-range Egg Bake

COFFEE

Cappuccino

AROMATIC FAMILY

Flowery & Fruity

INTENSITY NOTES

Intensity 6 – Fruity Winey

