

ONE TYPICAL COLOMBIAN DISH



ONE OF THE MOST TYPICAL BREAKFAST IN CENTRAL PART OF COLOMBIA

RECIPE

PREPARATION
5 MINUTES

COOKING TIME
5 MINUTES

TOTAL TIME
10 MINUTES

INGREDIENTS (TO 4 PEOPLE)

4 Cups of Milk
2 cups of water
4 Eggs
Coriander to taste finely chopped
3 scallions stalks (Chives) finely chopped

4 toasted breads (hard bread, toast)
Salt to taste
2 two tablespoons of butter
4 pieces of mozzarella cheese or double cream

LET'S COOK

1. Wash the scallions stalks (chives) and the coriander. Chop them finely.
2. Put the milk and water in a pot until it boils.
3. Add the scallions stalks (chives), coriander and salt to taste.
4. When it boils again, lower the heat to medium.
5. Add the eggs one by one, taking care not to break the yolks.
6. Leave for three to four minutes, the yolks should be soft.
7. Add the butter. You can put the bread at this time or serve it separately for each person to add to the plate. One toast per plate.
8. Put in the bottom of the plate or casserole a piece of cheese that melts (optional). Serve the hot liquid with a little more egg of chopped fresh coriander.

RECIPE NOTES

If they do not use whole milk but low fat, do not put water. Put 6 cups of milk.

Pinch of pepper (optional).

Cook the yolks more if they don't like them so soft.

Put a good piece or slice of cheese that melts, it can be double cream in the bottom of the casserole so that it melts with the hot liquid (optional).