Fried egg sunny side up with tomato

Preparation time: 20 min
Difficulty: Medium

Ingredients

- Black pepper: to taste
- Extra-virgin olive oil: to taste
- Fresh eggs: 8
- Salt: to taste
- Shallot: 1

Preparation

Prepare a classic tomato sauce: sauté the minced shallot in a saucepan with a drizzle of extra-virgin olive oil and then add **Pomì L+**.
Cook for 15 minutes, adjust salt and pepper, then leave the sauce to stand. In a non-stick pan, cook the eggs sunny side up: break the eggs directly into the pan and cook for five minutes, covering with a lid during the last three minutes to reach optimum cooking temperature also on top.
Place the eggs over an abundant serving of tomato sauce, then bake for four minutes in the oven and serve hot.

For this recipe we used:

Strained Tomatoes 200 gr