

Migas aragonesas

by [GBC Kitchen](#)



Main Easy 2 30 minutes

In this traditional Aragonese dish, dried bread is fried with [bacon](#), topped with a fried [egg](#) and garnished with grated, preserved [black truffle](#). If you are using very stale bread, sprinkle it with a little water and then set it aside for 10 minutes to soften. Take care to use just enough water to slightly moisten the bread but not turn it into mush.

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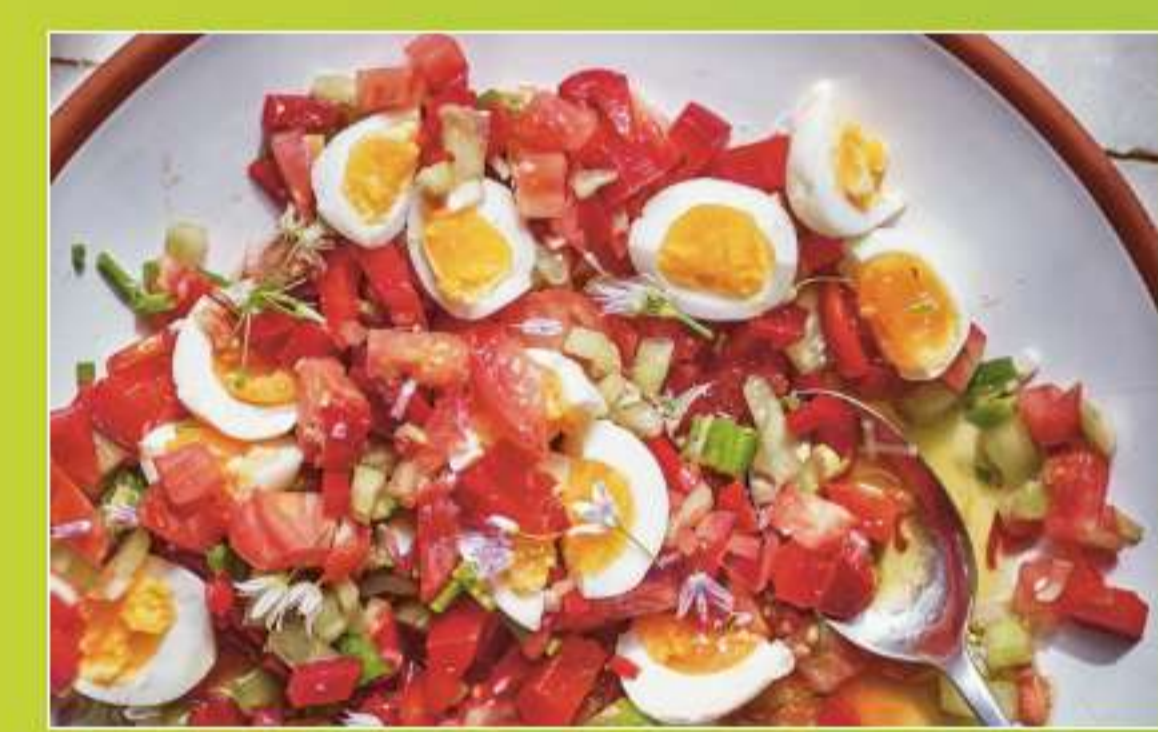
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Ingredients

METRIC IMPERIAL

- 300g of stale bread
- 1 dash of olive oil
- 250g of [bacon lardons](#)
- 1 [small onion](#), finely chopped
- [butter](#)
- 2 [medium eggs](#)
- preserved black truffle

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Method

1 Break the bread into irregular crumbs. This can be done in a blender but take care - you don't want the crumbs to be too fine

300g of stale bread

2 Heat a dash of oil in a frying pan and add the bacon. Cook the bacon until the fat renders then add the onion and cook for 10 minutes, or until softened

1 dash of olive oil
250g of [bacon lardons](#)
1 [small onion](#), finely chopped

3 Add the breadcrumbs to the pan and cook over a medium heat until golden

4 While the breadcrumbs cook, melt some butter in a separate pan over a medium-high heat. Carefully crack the eggs into the pan. Fry the eggs until the white is set and the eggs crisp up on the bottom and along the edges, then remove from the heat

[butter](#)
2 [medium eggs](#)

5 Portion the migas out between 2 plates, and top each one with a fried egg and some grated truffle

preserved black truffle

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