

Eggs with Spinach and Bechamel

by Budoor Alsulami

This Florentine dish is recognized internationally. It's ideal for restaurants that serve breakfast/ brunch and for hotels' food menus. The mixture of slow cooked eggs, bechamel sauce and other key ingredients, makes this recipe an essential vegetarian option and delightful breakfast. For best results use: Goody vinegar & Goody bechamel sauce.



 Serving 0

Ingredients

large eggs	g
spinach	g
olive oil	g
Goody professional vinegar	g
Goody professional bechamel sauce	g
mozzarella cheese	g
salt	g
black pepper	g

Instructions

- In a saucepan over medium heat, put water and vinegar until it reaches a temperature of 100 degrees Celsius
- Push the eggs into the water until they are cooked In a cast iron skillet over medium heat, add olive oil, then spinach, until soft
- Season with salt, pepper and black
- Put boiled eggs on it, then Goody bechamel sauce. Then on top of it put mozzarella cheese
- Put it in the oven until the cheese melts .