

Špinat sa malim jajima SPINACH AND QUAIL EGGS



Ingredients

1 kg fresh spinach
2 cloves of garlic
3 tablespoon extra virgin olive oil
1 tablespoon flour
200 ml milk
a little butter
6 quail eggs
salt and pepper

Boil the spinach in a little salted water. Cut them finely and fry slightly in a pan with the extra virgin olive oil and two whole cloves of garlic, until they lose the excess water.

Add a tablespoon of flour and the milk, and cook for 7-8 minutes. If you want a creamy consistency, add more milk. Create 6 small hollows, add in a little butter and lay the quail eggs. Salt the eggs.

Cook covered for a few minutes, or until the egg desired doneness.

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