

# A SENSE OF SPAIN<sup>®</sup>

## RECIPE

### Faux Hornazo

SERVINGS: 6

#### Ingredients

4 large egg  
1/4 t. salt  
1/4 t. pepper  
Nonstick cooking spray  
1 sheet frozen puff pastry, thawed  
3-4 T. vegetarian chorizo (or sliced Spanish chorizo)

#### Directions

1. In a small bowl, whisk 3 eggs, salt, and pepper together. Spray a nonstick skillet lightly with cooking spray and place over medium heat. Add the beaten eggs to the skillet and cook 2-3 minutes, until eggs are almost set. Transfer eggs to a plate, cover, and refrigerate until cool.
2. Unfold puff pastry onto a lightly floured surface. Beat remaining egg with a fork and brush over pastry. Refrigerate remaining beaten egg.
3. Place scrambled eggs onto lower half of the pastry a half-inch from the edges. Top with chorizo. Fold top half of pastry over filling; press down firmly on edges and crimp with a fork to seal. Place filled pastry onto an ungreased baking sheet. Cover and refrigerate for 15 minutes.
4. Heat oven to 400 degrees. Brush top of pastry lightly with reserved beaten egg. Bake for 25-30 minutes until golden brown.
5. Cool 5 minutes before serving.

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