

Turkish Çilbir Eggs

Prep: 10 mins

Cooking: 5 mins

Serves: 1

Makes: 1



Ingredients

- 100g thick strained yoghurt
- 1 garlic clove, minced
- Salt and pepper
- 2 XL 700g Pace Farm eggs
- 30g butter
- 1 tsp Aleppo pepper (or chilli flakes)
- 1 tsp smoked paprika
- 1/2 tsp ground cumin
- Sourdough
- Olive oil
- Fresh dill

Method

1. Mix yoghurt with garlic, salt and pepper.
2. Toast oiled sourdough.
3. Poach eggs 4 minutes in water just below boiling.
4. Melt butter with Aleppo, paprika and cumin.
5. Smear yoghurt on a plate; nest the eggs in; pour over spiced butter; finish with dill.

Dip. Devour. Repeat.