

# Turkish Eggs

## Other recipes



DIETARY:  
Gluten Free, Vegetarian, Atkins, Diabetic, Low Fat, Coeliacs, Nut Free

### MAKING THIS RECIPE

#### Ingredients

- 200ml greek yoghurt
- 1 garlic clove, crushed
- A small handful of dill finely chopped
- 1 tbsp olive oil
- 4 tbsp salted butter
- 1 tsp **Pimenton Picante**
- 4 eggs
- 2 - 4 slices sourdough, toasted or flatbread

#### Method

A delicious breakfast, brunch or lunch option, ready in 15 minutes and serves 2. Make sure you have a fresh sourdough loaf and fresh free-range eggs for this recipe.

##### STEP 1

Put the greek yoghurt in a large bowl and mix in the garlic, dill, olive oil and a pinch of salt and pepper. Leave on the side while you prep the rest.

##### STEP 2

Melt the butter in a small pan and add the Pimenton Picante to bloom. Leave over low heat.

##### STEP 3

Poach the eggs and divide the yoghurt between 2 bowls. Once the eggs have poached add two eggs to each bowl and drizzle over the butter from the pan.

\*Serve with the sourdough or flatbread to dunk, scoop and mop!\*

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