

CHEERS

tops!



FRIED TURKISH EGGS Serves 1

EGGS

Oil for frying
2–3 eggs
1 Tbsp chopped chives or other leafy herbs
1 tsp chilli flakes (optional)
Honey for drizzling

GARLIC YOGHURT

1 cup double-cream plain yoghurt
1 Tbsp minced garlic
1 Tbsp finely chopped dill (optional)
A squeeze of lemon juice
Salt and pepper to taste

SPICED BROWN BUTTER

2 Tbsp butter
½ tsp ground cumin
½ tsp smoked paprika

1. First prepare the garlic yoghurt. Combine all the ingredients in a bowl and mix well. Refrigerate until needed.
2. For the spiced brown butter, melt the butter in a small saucepan over a medium heat.
3. Add the cumin and paprika and cook for 1 minute until browned. Remove from the heat.
4. Add some oil to a pan over a medium to high heat and fry the eggs for 4 minutes.
5. To assemble, swirl a generous helping of the garlic yoghurt on a plate, using the back of a large spoon to create dips. Place the fried eggs on top and drizzle with spiced brown butter and garnish with chives or fresh herbs and chilli flakes (if using). Drizzle with honey.