

SHAKSHUKA

One of our most popular dishes in the restaurants, our award-winning shakshuka is a proper hearty dish of baked eggs with tomatoes, sweet peppers + spices. A staple dish across the Middle East + North Africa, we've been serving up our shakshuka since our street food stalls and pop-up days back in 2012. The recipe can handle change pretty well, so feel free to sub out white onions for red, or mix up the colours of your peppers depending on what you've got in the house.

WHAT YOU NEED

- 2 red peppers
- 1 onion, finely sliced
- 2 cloves garlic, minced
- 1/2 tsp cumin seeds
- 2-3 sprigs of parsley or coriander stalks
- 2-3 sprigs of thyme
- 1 bay leaf
- 380g tinned tomatoes (chopped)
- 1/4 tsp cayenne
- 1/2 tsp smoked paprika
- 1 cinnamon stick
- 1 tsp dark brown sugar
- Salt
- 4 eggs

SERVES 2

TO SERVE

- Choose your favourite:
- Preserved lemon yoghurt
 - Natural yoghurt
 - Sumac
 - Halloumi
 - Merguez
 - Fresh coriander
 - Olive oil
 - Sourdough
 - Pita



Our sharing shakshuka, served with crispy fried halloumi + sourdough.

HOW WE DO IT

1. Halve the red peppers + rub lightly with olive oil, salt + pepper. Place under the grill on the highest setting until the skins are blackened in places + the skin peels away easily - approx 7-10 mins. Leave to cool.
2. In a frying pan on a medium heat, add the olive oil, minced garlic, cumin seeds, salt + sliced onions. Cook until onion has caramelised + begun to brown on the edges. Add the cayenne, smoked paprika, cinnamon + dark sugar + cook for another minute, continuing to stir.
3. Once your peppers are cool enough to touch, peel off the skins, slice + add to the onion mix along with the chopped, tinned tomatoes.
4. Using a piece of kitchen string, tie your parsley, coriander stalks, thyme + bay leaf into a bouquet garni - tying the string round the herbs so they all stay together in a bundle. Add to the frying pan + season with salt + pepper to taste.
3. On a medium heat, leave the tomato mixture to reduce on the hob for around 1 hour, stirring occasionally to prevent sticking. Pre-heat your oven to 180°C.
4. After 1 hour, transfer your reduced mixture to an oven proof skillet or dish. With this dish on a medium heat on the hob, make 4 wells in the sauce + crack your eggs into them.
5. Cover your shakshuka with foil + place in the oven for 12-14 mins, or until the egg whites are just set.
6. Serve with your choice of toppings - we serve ours with preserved lemon yoghurt + sourdough.

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