



CLONAKILTY

TURKISH STYLE EGGS WITH DUKKAH





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Turkish Style Eggs with Dukkah

Recipe by Chef Edward Hayden

Ingredients

- **Dukkah**
- 4oz/110g hazelnuts (traditional) or almonds
- 2 tablespoons sesame seeds
- 1 tablespoon coriander seeds
- 1 tablespoon cumin seeds
- 1 teaspoon black peppercorns



- ½-1 teaspoon sea salt, to taste
- ½ teaspoon chilli flakes (Optional)
- **Yogurt Dressing**
- 8 floz/225ml Irish Yogurts Clonakilty Low Fat Greek Style Natural Live Yogurt
- 3 cloves garlic-crushed
- Pinch Salt
- **Chilli Oil**
- 2 tablespoons rapeseed oil
- ½ teaspoon chilli flakes
- **Poached Eggs**
- 3-6 eggs
- 1 teaspoon white wine vinegar
- Pinch salt

Directions

- For the Dukkah, roughly blend all these ingredients together in a mini food processor until a coarse consistency has been achieved
- To prepare the yogurt dressing, mix all of the ingredients together and set aside
- To prepare the chilli oil, mix the ingredients together and leave to sit/infuse until required
- For the poached eggs, bring a medium sized saucepan of water to the boil.
- Drop in 1 teaspoon white wine vinegar and remove the saucepan from the heat. Gently swirl the saucepan to move the water.
- Carefully break in the eggs (no more than 3 at a time) into the saucepan and leave to set. Cook for approximately 3-4 minutes until the egg yolks are just firm to the touch. Drain with a slotted spoon and serve immediately
- **To Serve**
- In a large bowl place, the yogurt dressing on the bottom. Gently lay the poached eggs on top with some of the chilli oil. Sprinkle with the dukkah and then serve with some flatbreads or crostini's
- Make it your own by serving also with some crispy bacon/Parma ham shards or even some sliced avocado or roasted chickpeas