

Turkish eggs

Sommelier's accord



Châteaumeillant rosé is a fresh, light wine with aromas of white fruit and vine peaches.

It goes wonderfully well with summer grills or dishes with an oriental touch, such as Turkish eggs.

Serve between 10 and 12°C



PREPARATION TIME

20 minutes

PORTIONS

4 persons

INGREDIENTS

Ingredients for the yoghurt sauce:

- 400 g Greek yoghurt
- 1/2 chopped garlic clove
- 1 pinch flower of salt
- 1 pinch sumac (optional)
- 1 dash lemon juice
- pepper

Ingredients for the chilli oil:

- 20 g butter
- 5 cl olive oil
- 1 teaspoon smoked paprika (optional)
- 1 pinch Espelette pepper (or your favourite)

Ingredients for the rest of the recipe:

- 4 eggs
- 1 tablespoon white vinegar
- herbs (coriander, chives, dill, mint...)
- A few slices of toast

PREPARATION

1. Make the yoghurt sauce: Mix all the ingredients together and taste to adjust the seasoning.
2. For the chilli oil, melt the butter in a hot pan. Add the olive oil, chilli and smoked paprika. Leave to cook for two minutes then set aside.
3. For the soft-boiled eggs, bring a pan of water to the boil with a spoonful of white vinegar. Plunge the eggs in and leave to simmer for 5 minutes 45. Drain them and immediately plunge them into a bowl of ice-cold water to stop them cooking.
Remove the shells.
4. In a deep dish, add a few spoonfuls of seasoned yoghurt.
Arrange the soft-boiled egg on top. Add a little chilli oil, salt, pepper and any herbs you like.

Serve this dish with warm slices of toast!

Recipe author: Capucine Stauff - Instagram account: @capfood_paris

