



GREEN SHAKSHUKA

Shakshuka is Hebrew for 'all mixed up'. Traditionally a tomato-based dish, this recipe is a twist on a popular classic, and our golden Burford Brown yolks are the stars of the show. The perfect dish for brunch, lunch or supper.

Prep time 10 minutes | Cook Time 20 minutes | Serves 2

4 spring onions
1 clove of garlic
Olive oil
1 teaspoon cumin seeds
2 teaspoons coriander seeds
1 teaspoon dried oregano
100g cavolo nero
Juice of ½ a lemon
100g baby spinach
50g frozen peas
Sea salt
Freshly ground black pepper
4 Clarence Court Burford Brown eggs
1 teaspoon chilli flakes

Trim and roughly chop the spring onions, then peel and finely chop the garlic.

Add a good lug of oil to a large frying pan and fry the spring onion and garlic over a medium-low heat until softened and golden, then add in the cumin seeds, coriander seeds and oregano.

Remove and discard the stalks from the cavolo nero and roughly slice the leaves. Add to the pan with the lemon juice, stirring while it wilts.

Add the spinach and peas, season with salt and black pepper, then stir and cook for a further 2 to 3 minutes, or until the spinach has wilted.

Crack the eggs into the pan and leave to cook for 2 to 3 minutes, then pop a lid on and allow the eggs to cook to your liking.

Season the yolks with more salt and pepper, then sprinkle the chilli flakes over the eggs and serve straight away.



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