



# HERBY TURKISH EGGS

*Nicola Millbank teams her Turkish eggs with a herby yoghurt and jammy-yolked boiled eggs in this gorgeous recipe. Serve with warm flatbreads for a light, flavoursome brunch.*

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

2 Clarence Court Burford Brown eggs  
4 tablespoons thick Greek Yoghurt  
1 tablespoon fresh dill, chopped, plus extra to garnish  
1 teaspoon fresh mint, chopped  
Sea salt  
Freshly ground black pepper  
50g salted butter  
Ground chilli or chilli flakes, plus extra to garnish

Bring a pan of water to the boil on a medium to high heat and boil the eggs on low for 6 minutes.

Meanwhile, in a small bowl, mix together the yoghurt, dill, mint, salt and pepper and set aside.

In a small frying pan, melt the butter along with the chilli until it starts to foam and turn golden, then remove from the heat.

Once the eggs have cooked, immediately submerge in cold water and gently peel off the shell.

To serve, add 2 tablespoons of the herby yoghurt to each bowl, cut the eggs in half and push them into the yoghurt. Drizzle with the chilli butter and add an extra sprinkle of dill and chilli flakes. Serve with toasted flatbreads and enjoy.



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