



# SIMPLE SHAKSHUKA

*Bold and bright duck eggs beautifully peep through a rich and glossy tomato sauce. Chop up fresh greens and season with your store cupboard spices. Finish with coriander and serve with warm pitta or freshly baked bread.*

Prep time 5 minutes | Cook time 15-20 minutes | Serves 4

---

4 large Clarence Court Braddock White duck eggs	2 cloves of garlic
1 large onion, chopped	1 teaspoon cumin
2 cans of tinned tomatoes	1 teaspoon sweet paprika
2 red and 2 green peppers, deseeded and cut into strips	½ teaspoon cayenne pepper
Olive oil	Fresh coriander, roughly chopped
	Greek yoghurt to serve

---

Heat a glug of olive oil in a heavy bottomed pan on a medium heat.

Add the sliced onion, red and green peppers and fry until soft, but still have a little bite. Season well, and add the garlic, cumin seeds, smoked paprika and tinned tomatoes to the pan.

Simmer, uncovered for 10-15 minutes so that the sauce reduces a little. Taste and season if necessary. If the sauce has thickened too much, add a splash of water.

Make four shallow wells in the sauce. Break an egg into a cup and add it to one of the wells in the sauce: repeat for each egg.

Cover the pan and steam for a few more minutes until the whites are set but the yolks are still runny.

Sprinkle with chopped coriander and serve with a chunk of bread and a dollop of creamy yoghurt.



    [clarencourt.co.uk](http://clarencourt.co.uk)

Follow us on social media for more inspiring recipes, fabulous photography, seasonal collections, competitions and events.



  
Clarence Court