

EASY TURKISH STYLE BREAKFAST

A perfect breakfast to brighten any morning. Light, simple and full of flavour. Any Clarence Court hens egg is perfect for this dish or a fried duck egg if you fancy it.

1 Clarence Court hens egg 1 clove of garlic, peeled 50g thick greek yoghurt or labneh 1 large slice of good quality bread like sourdough Extra virgin olive oil A few slices of fresh ripe tomatoes Turkish chilli flakes (pul biber) A few sprigs of freshly picked mint and roughly chopped A little feta or turkish cheese

Start by poaching the egg to your liking. Finely grate a couple of scrapes of garlic into the yoghurt. Toast the bread, drizzle with a little olive oil and rub the cut side of the remaining garlic clove on to the bread.

Spoon a little yoghurt on the the toast, arrange a few slices of tomato next to it. Pop the poached egg on top of the yoghurt, scatter with turkish chilli flakes and mint.

Serve with a little crumbled cheese on the side.



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FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928

