



ALICE LIVEING'S TURKISH EGGS

Alice Liveing shares with us one of her go-to brunch dishes - Turkish eggs. Quick, easy and packed with flavour, once finished it will leave you longing for seconds!

2 Clarence Court Burford Brown eggs
150g Greek yoghurt
1/2 clove garlic, crushed
A small handful of dill, finely chopped
3 tablespoons salted butter

1 tablespoon olive oil
1/2 teaspoon smoked paprika
A small handful of coriander, chopped
2 slices of sourdough, toasted

Begin by putting the Greek yoghurt in a large bowl and then whisk in the garlic, dill, olive oil and some seasoning. Leave on the side while you prep the rest of the ingredients so the yoghurt can come to room temperature.

Next, heat the butter in a small pan until melted, stir in the paprika and leave over a very low heat.

Meanwhile, fill a saucepan half full with water and bring to the boil. Poach the eggs by gently cracking into the pan and reduce the heat so it gently simmers. Leave for 3 minutes then scoop out with a slotted spoon and gently poke the yolk to see if it is done to your liking. Drain the eggs on kitchen paper.

Finally, add your yoghurt to a bowl and then add the eggs. Finish by drizzling over the paprika butter, sprinkle with a little parsley and serve with the sourdough – perfect for dunking!



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FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928


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