



# 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!*

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

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

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Begin by putting the Greek yogurt 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 yogurt 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 yogurt 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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