

INGREDIENTS

150gr labna
1 clove garlic
60gr butter
10gr Aleppo chilli
100gr dukkah
2 eggs
Flour to dust
Pinch of sea salt
Parsley leaves

Labna : is simply yoghurt that is strained through cheesecloth to remove the whey, the watery substance in yoghurt . yoghurt hangs in the cheesecloth for up to 3 days. The product that remains after the whey removal is creamy and resembles pudding

Dukkah : Roast 30gr cumin, 40gr coriander, 80gr sesame seeds, 140gr hazelnut separately, and rub away as much of the brown skin from the hazelnuts as you can. Pound the seeds using a mortar and pestle or whiz them carefully in a thermomix. When you grind the sesame seeds and hazelnuts be careful not to overgrind them or they will disintegrate into an oily paste. Combine the nuts and seeds with salt and pepper, and keep in an airtight jar in the refrigerator.

METHOD

- 1 – Add one grated garlic clove and salt to labna beat around 10 seconds until evenly mixed .
- 2 – Steam one of the eggs 6 minutes. When cooled down, peel the skin, roll in flour first then egg wash and dukkah. Once finished you shouldn't see any white parts of the egg. You can double the action for a better result if needed.
- 3- Deep fry the dukkah coated egg in a deep fryer around 2 minutes until outside is crispy.
- 4- In a small pan heat the butter over medium heat until bubbles. Take from the heat and add the chilli flakes, swirling the pan gently to allow them to sizzle.

PLATING

- 1-Place garlic labna in a small bowl.
- 2-Place dukkah crumbed egg in the middle of labna.
- 3-Pour Aleppo chilli butter all over.
- 4-Garnish with shredded parsley leaves.

AFIYET OLSUN.