

ÇILBIR

Dukkah-Crumbed Egg, Garlic Labna and Aleppo Butter

INGREDIENTS

150 g	labna
1	garlic clove
60 g	butter
10 g	Aleppo chilli
100 g	dukkah
2	eggs
	flour, to dust
	pinch of sea salt
	parsley leaves
	oil, for deep-frying
Dukkah	
30 g	cumin seeds
40 g	coriander seeds
80 g	sesame seeds
140 g	hazelnuts
	salt and pepper

THE METHOD

- 1 For the dukkah, roast the cumin, coriander, sesame seeds and hazelnuts separately, and rub away as much of the brown skin from the hazelnuts as you can. Pound using a mortar and pestle or whiz carefully in a Thermomix—don't overgrind the sesame and hazelnuts or they will turn to an oily paste. Combine with salt and pepper and keep in an airtight jar in the fridge.
- 2 Add the grated garlic clove and salt to the labna and beat for around 10 seconds until evenly mixed.
- 3 Steam one of the eggs for 6 minutes. When cooled, peel, then roll in flour, then egg wash (from the second egg) and dukkah. You shouldn't see any white parts of the egg; repeat the coating for a better result if needed.
- 4 Deep-fry the dukkah-coated egg for around 2 minutes until the outside is crispy.
- 5 In a small pan, heat the butter over medium heat until it bubbles. Take it off the heat and add the chilli flakes, swirling the pan gently to let them sizzle.

CHEF'S NOTES

- ✓ Labna is yoghurt strained through cheesecloth to remove the whey; hang it for up to 3 days until it is creamy, like a pudding.

SERVING

Place the garlic labna in a small bowl and set the dukkah-crumbed egg in the middle.

Pour the Aleppo chilli butter all over and garnish with shredded parsley leaves. Afiyet olsun.