

# Quick & Easy Çilbır



Preparation time:	10 mins
Serves:	2 people
User Rating:	★★★★★

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Struggling to even pronounce the name of this dish? Don't let that put you off making it!

For the record, the accent on the C, means Ç is pronounced with a 'ch' sound; and because neither i has a dot (you may not have noticed!) the letter is pronounced more like the i in 'bird' than the i in 'chill'. So the word Çilbır is pronounced 'chelber'.

This super quick and easy meal by SBS Food Editor, [Camellia Ling Aebischer](#), is a delicious combination of poached eggs with yoghurt, making it perfect to eat at any time of the day.



## Ingredients

- White vinegar, for poaching
- 1 cup plain Greek yoghurt
- 1 clove garlic

- ½ tsp salt
- 4 eggs
- 2 tbsp butter
- 1 tsp Aleppo pepper flakes\*
- Turkish bread, to serve

## Method

1. Put a large pot of water to boil with a splash of vinegar.
2. Meanwhile, place yoghurt in a small bowl and using a fine grater (or a garlic crusher) grate in the garlic. Season with salt and mix well. Divide yoghurt across two serving bowls, making an even layer on the bottom of each bowl.
3. Lower the heat on your poaching water to a very gentle simmer then swirl the water with a spoon to make a whirlpool and crack in your eggs. Poach for about 2 minutes until the whites are set and yolks are still runny.
4. Place two eggs into each serving bowl on top of the yoghurt and set aside while you make the butter.
5. In a small pot or pan melt the butter, once it starts to bubble add the Aleppo pepper and swirl for a moment to infuse, but don't let it burn. Pour the chilli butter straight over your eggs and serve with bread.

## Notes

\*If you can't find Aleppo pepper flakes, substitute mild chilli flakes and add a pinch or two of paprika; smoked or regular is fine. If you don't like chilli, just use 1 tsp of paprika instead.

