

Turkish Style Eggs on Garlic Yoghurt with Spiced Brown Butter



Preparation time: 30 mins

Serves: 2 people

User Rating: ★★★★★

Publication: 20 September 2022

Categories: Quick & Easy, TikTok Recipes, Dinner Recipes, Breakfast Recipes, Lunch Recipes, Vegetarian

We asked a few of your favourite recipe developers to come up with a bunch of recipes you can easily make at home for less than \$5 per serve! This recipe comes from seasoned food writer and cook **Jane de Graaff**.

The spiced brown butter in this recipe delivers a rich, toasty flavour over the top of the perfectly poached eggs - the added bonus is you'll probably always have the spices in your pantry! Read on to find out the secret ingredient, and make a delicious brekky, lunch or dinner at home.

But we hope you like garlic, because you're bound to smell strongly of it once you're done eating this delicious meal.



Ingredients

- 4 eggs
 - 1 cup Greek yoghurt
 - 1 lemon, juice and rind
 - a small handful of mint and parsley, mixed and chopped
 - 2 teaspoons crushed garlic, divided into 2
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- 100g butter
 - ½ tsp smoked paprika
 - ¼ tsp cinnamon

- ½ tsp chilli flakes
- 4 slices of toast, to serve

Method

Garlic Yoghurt

The longer the garlic yoghurt rests, the better the flavour. In a small bowl, mix together the Greek yoghurt, 1 tsp of crushed garlic, finely zested lemon rind, and a squeeze of the lemon juice. Season with a little salt and pepper and drop in the finely shredded herbs, reserving some for garnish later. Mix to combine and set aside.

Spiced Browned Butter

Over a low heat, melt the butter in a small pan and allow it to start foaming and bubbling, giving it the occasional swirl and stir. The solids will separate out and gather on the bottom of the pan, and we want these to brown slowly. It takes about 5 minutes. Once done, remove from the heat and stir in 1 teaspoon of crushed garlic, the smoked paprika, cinnamon and chilli flakes and set it aside to infuse.

Poached Eggs

Now it's time to poach the eggs. Jane poaches eggs in a shallow, non- stick frypan. Fill the pan with hot water about ⅔ of the way up the sides and bring it to a simmer. Crack in 4 eggs at even intervals around the pan and allow to simmer for 4 minutes, or until poached to your liking. Spoon some of the hot water over the tops of the eggs to cook them exactly as you'd like, removing them from the pan to a paper towel to drain when they are ready.

If you'd like to try the Australian Eggs method for perfectly poached eggs you can [find the recipe here](#).

Plate Up

1. While the eggs are cooking, make some toast.
2. To plate up; divide the yoghurt between 2 plates and give it a smear. Top the yoghurt on each plate with 2 poached eggs, add some toast to the side and then spoon half the browned spiced butter over the top of it all and sprinkle with the reserved fresh herbs.

Use the toast to scoop up the yoghurt, oozy egg and spiced browned butter. Is your mouth watering yet?!

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Notes



