Turkish Eggs



Serves 2

For a more substantial brunch or a light supper try our Turkish Eggs.

Inspired by similar dishes in the Eastern Mediterranean, this tasty dish makes the most of fresh herbs.

The ingredients in this dish can vary depending on what ingredients to hand. We have been served it made with watercress and even lettuce instead of the classic spinach, although the rocket is an important ingredient because of its peppery taste.

1 tbsp olive oil

50g Chorizo (or smoked bacon) — finely diced

200g spinach

100g wild rocket

2 Tbsp crème fraiche (or cream)

4 eggs

Snipped chives and chilli flakes to garnish

Method:

- Heat the oil in a medium pan and fry the chorizo until just starting to crisp.
- Add the spinach leaves, but not any tough stems, and the rocket to the pan.
- Cook over a low heat until the leaves are just wilted.
- Stir through the crème fraiche and remove from the heat.
- Pre-heat the oven to 150 ºC / 300ºF / Gas mark 2.
- Arrange the mixture in an oven proof dish with 4 egg shaped depressions.
- Carefully crack an egg into each hollow.
- Bake in the oven until the whites of the eggs are just set, 10 – 15 minutes, or for 5 minutes longer if you prefer well done yolks.
- Sprinkle over the snipped chives and red pepper flakes to taste before serving.