

Turkish Eggs on Labneh

There was a time for Eggs Benedict, there was a time for Shakshuka, but now it's time for Turkish Eggs on Labneh with Harissa Butter! If you're looking for unique recipes for a delicious breakfast, this one could become your favorite. Garlic- and lemon-infused labneh, melted butter with spicy harissa, poached eggs with runny yolks, and fresh bread—can this dish get any better? No chance, because it's already perfect!

INGREDIENTS

- 400 g labneh Jasmeen
- 2 cloves of garlic
- Juice of ½ lemon
- Salt to taste
- 100 g butter
- 2 tablespoons harissa Jasmeen
- ½ teaspoon cumin and coriander
- 4 free-range eggs
- To serve: bread, fresh herbs
- Optional: roasted pumpkin or roasted eggplant



Preparation:

Mix labneh with crushed garlic, lemon juice, and a pinch of salt. In a pan, melt butter with harissa, coriander, and cumin.

Next, prepare poached eggs in the pan (this is definitely an easier method than using a pot). Pour water into the pan (to a depth of 2-3 cm), add a small amount of salt, and pour in 2-3 tablespoons of white vinegar. Crack a cold egg into the hot but not boiling water and cook for 1-2 minutes with the lid on.

Spoon the labneh onto two deeper plates. Add 2 poached eggs to each portion, drizzle with the harissa butter, and sprinkle with your favorite herbs. Serve with bread.

This recipe can also be made 100% plant-based. Instead of labneh/Greek yogurt and butter, you can use plant-based substitutes. Instead of eggs, roast eggplant or pumpkin drizzled with olive oil and seasoned with your favorite herbs. Enjoy!