



TURKISH EGGS / ЯЙЦА ПО ПАНАГЮРСКИ

with spicy butter, feta and lots of herbs

Serves 1 (very hungry person), or 2-3 people as a dip or a shared appetizer

INGREDIENTS:

- 3/4 cup full-fat Icelandic or Greek yogurt
- 1/4 cup crumbled Feta (French or Israeli)
- 1 garlic clove, smashed
- Handful of fresh herbs mix (dill, parsley, oregano, thyme)
- 1.5 tbsp butter
- 1/4 tsp of red pepper flakes
- 1/2 tsp of smoked paprika (plus more for garnish)
- 2 poached eggs (if looking for instructions, I got you covered)
- 2 pieces of crusty toast
- Salt



PHOTOGRAPHY BY ELIESA JOHNSON
STYLING BY IGLIKA PETROVA

DIRECTIONS:

1. Place the yogurt, the smashed garlic clove and the feta in a bowl. Rinse, pat dry, and roughly chop the fresh herbs. Add them to the bowl with the yogurt and mix to combine. Taste and add salt to taste. Set the bowl aside.
2. To make the spiced brown butter: melt the butter in a small skillet over medium-high heat. Wait for a minute or so until the butter starts to foam. Watch carefully as lightly browned specks begin to form at the bottom of the skillet. Smell the butter; it should have a nutty aroma and golden-brown color. Turn the heat off immediately (so the butter doesn't burn) and add the red pepper flakes and smoked paprika. Swirl the pan a few times to incorporate and infuse the butter.
3. To assemble the dish: spoon the yogurt mixture in a shallow (pasta type) bowl. Use the back of a spoon to spread yogurt out into a bed for the eggs, carving ridges into the top to catch the oil. Add the poached eggs. Spoon the hot, spiced brown butter. Sprinkle some salt and smoked paprika. Add a few more dill and parsley leaves. Serve immediately with warm toast.

How to poach an egg

Fill a small saucepan with about 3 inches of water. Bring to a boil and add some salt and 1 tbsp of lemon juice, and turn the heat off. Crack an egg into a small bowl. Circle the water with a spoon to make a swirl and gently slip egg into the water, holding the bowl just above the surface of water. Repeat with the remaining egg (don't swirl the water a second time). Cover the saucepan with a lid and let eggs sit until the whites are firm and the yolks have thickened but are not hard, about 5 minutes. Lift one of the eggs with a slotted spoon and gently press the yolk with your finger, the yolks should be just slightly firm around the edges, but not hard. If the yolks appear too soft to you, let the eggs sit in the water for another minute. Remove the eggs with a slotted spoon and place on a plate. Note: some recipes call for placing the poached eggs on a paper towel. I had never had success with that approach as my eggs will always stick to the paper towel, but try it and see if that works for you.