



SHAKSHUKA

(inspired by Ottolenghi's book: Jerusalem)

Serves 2

Prep Time: 30 Mins

INGREDIENTS

2 tbsp olive oil	1 tsp ground cumin
2 tbsp Jars of Goodness Rosa Harissa	5 large, very ripe tomatoes, chopped (800g in total); tinned are also fine
2 tsp tomato purée	4 medium free-range eggs
2 large red peppers, cut into 0.5cm dice (300g in total)	4 egg yolks
4 garlic cloves, finely chopped	120g Labneh, or thick yoghurt
	salt

METHOD

Heat the olive oil in a large frying pan over a medium heat and add the harissa, tomato purée, peppers, garlic, cumin and $\frac{3}{4}$ of a teaspoon of salt. Stir and cook on a moderate heat for about 8 minutes to allow the peppers to soften.

Add the tomatoes, bring to a gentle simmer and cook for a further 10 minutes until you have quite a thick sauce. Taste for seasoning.

Make eight little dips in the sauce. Gently break the eggs and carefully pour each into its own dip. Do the same with the yolks. Use a fork to swirl the egg whites a little bit with the sauce, taking care not to break the yolks.

Simmer gently for 8–10 minutes, until the egg whites are set but the yolks are still runny (you can cover the pan with a lid if you wish to hasten the process). Remove from the heat, leave for a couple of minutes to settle, then spoon into individual plates and serve with the labneh or yoghurt.