Turkish-Style Eggs with Herby Yoghurt

Soft-poached eggs sitting in garlicky yoghurt under a slick of paprika butter.



PREP	COOK	TOTAL	SERVINGS	DIFFICULTY
5 min	**10 min**	**15 min**	**2**	**MEDIUM**

Ingredients

- 4 eggs
- 250 g Greek-style yoghurt
- 1 small clove garlic (crushed)
- 25 g unsalted butter
- 1 tsp paprika
- 1 small handful fresh dill (chopped)
- 2 thick slices sourdough
- 1 tbsp white wine vinegar

Method

1. Stir the garlic and most of the dill through the yoghurt, season, and divide between two shallow bowls. Leave at room temperature.
2. Bring a wide pan of water to a bare simmer and add the vinegar. Crack in the eggs one at a time and poach for 3 minutes for a runny yolk.
3. Meanwhile, melt the butter in a small pan over a low heat, stir in the paprika and take it off the heat as soon as it smells fragrant — about 30 seconds.
4. Lift the eggs out with a slotted spoon, drain on kitchen paper and sit them on the yoghurt.
5. Spoon over the paprika butter, scatter with the remaining dill and serve with toasted sourdough.

Tips & swaps

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Take the yoghurt out of the fridge before you start. Fridge-cold yoghurt under a hot egg is the one thing that spoils this dish.

Storage & reheating

Best eaten immediately — poached eggs and warm yoghurt don't hold well.

Nutrition (per serving)

KCAL	PROTEIN	CARBS	FAT	FIBRE
380	**22g**	**24g**	**22g**	**2g**

Estimated values, for guidance only. Contains: Egg, Milk, Gluten.