

Yotam Ottolenghi's Shakshuka

serves 4

- **2** tablespoons olive oil
- **1** teaspoon harissa (homemade, if you'd like)
- **2** teaspoons tomato paste
- **2** (2 cups / 300 grams) large red peppers, diced in 1/4-inch pieces
- **4** cloves garlic, finely chopped
- **1** teaspoon ground cumin
- **5** cups (800 grams) very ripe tomatoes, chopped; canned are also fine
- **4** large eggs, plus 4 egg yolks
- **1/2** cup (120 grams) labneh or thick yogurt
- **1** pinch salt

1.

In a large frying pan over medium heat, warm the olive oil and then add the harissa, tomato paste, red peppers, garlic, cumin, and 1/2 teaspoon salt. Saute for about 10 minutes, until the peppers soften. Add the tomatoes, bring to a gentle simmer, and cook for another 10 minutes, or until the sauce has thickened.

2. 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 to 10 minutes, until the egg whites are set but the yolks are still running. Remove from the heat, leave for a couple of minutes to settle, then spoon into individual plates. and serve with the labneh or yogurt.

From his cookbook Jerusalem