

Turkish Eggs (‘ilbir) - A Creamy, Spicy Brunch You’ll Crave

Turkish Eggs (‘ilbir) ??



TIME
3 min

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INGREDIENTS

- 2 large eggs
- 1 cup Greek yogurt (room temperature)
- 1 garlic clove, minced
- 2 tablespoons unsalted butter
- 1 teaspoon olive oil
- 1 teaspoon Aleppo pepper (or use paprika or red pepper flakes)
- 1 tablespoon white vinegar (for poaching)
- Salt, to taste
- Fresh dill or parsley, for garnish
- Toasted bread, for serving

DIRECTIONS

- 1.** Prepare the Yogurt: Mix Greek yogurt, minced garlic, and a pinch of salt in a small bowl. Let it sit at room temperature to take the chill off.
- 2.** Poach the Eggs: Bring a saucepan of water to a gentle simmer (not boiling). Add vinegar. Swirl the water to create a whirlpool. Crack eggs into ramekins and gently drop into the water. Poach for 3 minutes for runny yolks. Remove with a slotted spoon and blot dry.
- 3.** Make the Spiced Butter: In a small pan, melt butter over low heat. Add olive oil and Aleppo pepper (or paprika). Stir for 30 seconds until fragrant and foamy. Remove from heat.
- 4.** Assemble the Dish: Spread the yogurt mixture on a plate. Top with poached eggs. Drizzle spiced butter generously over the eggs and yogurt. Garnish with chopped fresh dill or parsley.
- 5.** Serve & Enjoy: Serve immediately with toasted bread. Dip, scoop, and savor!

SWAPS & NOTES

& Substitutions Aleppo pepper : Offers mild heat and fruity depth.

Substitute with sweet paprika + a pinch of cayenne.

Greek yogurt : Full-fat gives the creamiest texture, but 2% works too.

Eggs : The fresher, the better for a perfect poach.

TIPS FOR SUCCESS

Room temp yogurt is key to avoid a jarring cold bite.

Don't overboil the water when poaching-gentle heat yields silkier eggs.

Use a slotted spoon to drain the eggs fully and avoid watering down the yogurt.

Make it your own : Add a sprinkle of za'atar or a few chili flakes for extra kick. ? Pairing Ideas &

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