Alaca borana (egg and garlic yogurt)

Serves 6

Ingredients

200 g	Egg 4 pc
250 g	Yogurt 1¼ glass
10 g	Garlic 3¼ clove
10 g	Salt ½ tbsp
50 g	Butter ¼ glass
5 g	Paprika ¾ tbsp
20 g	Parsley ½ glass

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Hard-boil the eggs, peel them and put them in a wide bowl.
2. Crush the garlic and mix it with the yogurt. Add the salt, pour over the eggs and mix well.
3. In a separate pan, sizzle the butter with the red pepper to make a hot sauce, and pour it over the mixture.
4. Top with parsley and serve hot.

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