Poached eggs on garlic yogurt (çılbır)

Whole recipe

Ingredients

100 g	Egg 2 pc
150 g	Yogurt ¾ glass
3 g	Garlic 1 clove
25 g	Butter 1¾ tbsp
3 g	Salt ½ tsp
1.2 g	Paprika ½ tsp

Allergens

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

Method

1. Crush the garlic and mix it thoroughly with the yogurt.
2. Put the yogurt on a serving plate and arrange the hot poached eggs on top.
3. Heat the butter in a frying pan, add the ground red pepper as well and stir.
4. Drizzle this butter over the eggs and the yogurt and serve hot.

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