Eggs with pastirma

Serves 6

Ingredients

30 g	Butter 2 tbsp
120 g	Pastirma (Turkish cured beef)
50 g	Water
300 g	Egg 6 pc
1.3 g	Salt

Allergens

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

Method

1. Melt the butter in a pan, lay the pastirma slices in it and add the water.
2. With the lid on and the heat low, cook until the pastirma has absorbed the water.
3. Open gaps between the slices, crack the eggs into them, sprinkle with salt and put the lid back.
4. Cook on very low heat until the egg whites turn white, then serve.

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Sivas İl Kültür ve Turizm Müdürlüğü sitesi, Asırlık Tariflerle Türk Mutfağı (PDF; kitapta yazar, yayıncı ve yıl yok)
tatname.com/en/tarif/pastirmali-yumurta-sivas-asirlik