



## Ingredients 2 Portions

♦ = Kotányi Produkte

180 g	Greek yogurt
1 tsp	♦ Organic Garlic Granules
1 tsp	♦ Chili Pepperoncini, Crushed
0.5 tsp	♦ Cumin, Ground
4	Eggs
2 tbsp	Vinegar
	Salt and pepper, to taste
1 tsp	♦ Organic Parsley, Chopped

# Cilbir

🕒 20–25 Min

## Preparation

- 1 Mix Greek yogurt, garlic and a pinch of salt in a bowl. Divide into two shallow bowls and spread with a spoon.
- 2 Melt the butter in a small pan, add chili and cumin and stir until fragrant, about 30 seconds. Remove from heat and leave while you cook the eggs.
- 3 Boil a pot of water and add vinegar. (The water should come to a gentle boil, with small bubbles rising to the top; reduce the water temperature to medium-low if necessary). Crack an egg into a bowl.
- 4 Stir the water with a slotted spoon, then carefully add one egg. Boil the egg for 3–4 minutes. Take the egg out on a plate, and repeat cooking with the rest of the egg.
- 5 Transfer 2 eggs to each bowl of yogurt, season with salt and pepper, cover with chili butter and sprinkle with parsley, and serve with bread.

