



BRUNCH X LUNCH X DINNER

Victoria's  
- PITLOCHRY -  
EST. 1996

FROM OUR FAMILY TO YOURS

# Shakshuka

## Baked Eggs

### INGREDIENTS:

1 Red Pepper  
1 Yellow Pepper  
1 Green Pepper  
1 Small white onion  
4 Free range eggs  
1 tomato (chopped)  
1 clove of garlic  
Mixed Herbs  
1 Chorizo sausage  
1 teaspoon of smoked paprika  
2 tablespoons of tomato paste  
100ml of vegetable stock  
25ml of white wine

### METHOD:

1. Sauté peppers & onion in olive oil with salt, pepper & mixed herbs.
2. Add a dash of white wine and garlic and finish sautéing.
3. Add vegetable stock & tomato paste & simmer for 15-20 mins.
4. Slice chorizo & sauté in a separate pan.
5. Add sautéed chorizo to Shakshuka ragout.
6. Crack 4 eggs on top of ragout, spaced separately.
7. Bake in the oven for 5 minutes at 220°C until whites are firm & yolk is soft.

Serves 2 people.

Enjoy!  
ixx

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