

Special Eggs from Baghdad



Serves 2 Prep 15 mins Cooking 30 mins Easy

Ingredients

2 pitta breads
olive oil
3 tsp za'atar
50g butter
2 celery stalks, finely chopped
1 medium onion, finely chopped
1½ tsp cumin seeds
1 tsp paprika
200g labneh
a handful parsley (& mint optional)
1 lemon, juiced

If you can't get labneh substitute with 170g soft cheese, mixed with 30g yoghurt

1. Heat the oven to 180C/Fan 160C/ Gas4. Split each pitta into 2 so that you have 4 ovals, then cut into strips. Put them on a baking tray, drizzled with olive oil and sprinkle with za'atar. Bake for about 10-15 mins until crisp and brown around the edges.
2. Melt the butter in a large ovenproof frying pan (or divide between two individual ones) over a medium heat, then add the celery, onion, cumin and paprika. Cook for 10 - 12 mins until soft.
3. Crack in the eggs and keep cooking on a gentle heat. When they're just about set on top, put the pan in the oven with a lid on. The oven should still be hot (from baking the pitta) but not switched on.
4. In a bowl, mix the labneh with most of the chopped herbs and lemon juice. Remove the eggs from the oven.
5. Serve from the pan at the table, with dollops of the herby labneh, pitta chips for dipping and the rest of the herbs scattered on top.