

WHY WE LOVED IT

Grace has thought about how eating food from different countries can transport us to other places around the world!

Shakshuka is from North Africa where they often eat it for breakfast. It's made from simple, healthy ingredients and it is vegetarian. Shakshuka literally means "a mixture" and the traditional version uses tomatoes, onions and spices with eggs poached on top.

Grace likes hers a little bit spicy, so she adds chilli flakes, you don't have to add chilli flakes to yours though if you don't want to. Do you like spicy food?



MY FAMILY FAVOURITE
What are you calling your recipe? What kind of dish is it?

SERVES: 5-6 **TIME:** 30 mins (preparation - 24.10m, cooking - 30minutes)

Easter sweet bread and it is bakery.

MY FAMILY MOMENT
The personal story behind your recipe.

We celebrate Orthodox Easter as we are originally from Bulgaria. This is a special recipe that is traditional for our country and is always prepared at Easter. I love to help my mum to prepare the bread a day or two before Sunday and it's always so much fun. Then I share the bread with my friends and talk to them about the way we celebrate.

INGREDIENTS
What would you need to make your special recipe? Make a list.

- 3 eggs
- 100g sugar
- 200ml milk
- 80ml sunflower oil
- 3g dry yeast
- 500g flour
- vanilla
- grated lemon orange

EQUIPMENT
What would you need in the kitchen to make this recipe? List the equipment you would need.

- whisk
- big bowl
- kitchen scale
- spatula
- baking paper
- silicone cooking brush

METHOD
Explain how to make this recipe using numbered steps.

- First, take... a bowl and mix the yeast with a little bit of warm milk, 2-3 spoons of flour and 100g sugar. Leave it for 10-15 minutes to activate.
- Beat the sugar with warm milk. Beat the eggs and one egg yolk with the grated lemon and the vanilla and stir well.
- Put the activated yeast in the egg mixture along with the milk. Stir well. Now to add flour spoon by spoon. When the milk dough is too sticky to stir.
- Move the dough to warm, flour and start kneading adding gradually the oil. Leave a big ball for 10-15 mins and leave for 15 minutes to rise.
- Knead again for few minutes and leave again to double size for some time. Knead slightly and make the shape you want (traditionally - No. Leave for 20 mins, brush with egg white, sprinkle with caster sugar and bake in preheated oven 40-45m.

Good luck!

INFO:

Total time: **30 minutes**

Serves: **6**

INGREDIENTS:

- 2 tablespoons olive oil
- 1 medium onion, diced
- 1 red bell pepper, seeded and diced
- 4 garlic cloves, grated
- 2 teaspoon paprika
- 1 teaspoon cumin
- ¼ teaspoon chilli powder
- 1 can whole peeled tomatoes
- 6 large eggs
- 1 small bunch fresh coriander, chopped
- 1 small bunch fresh parsley, chopped

METHOD

STEP 1

Heat olive oil in a large frying pan on medium heat. Add the chopped red pepper and onion and cook for 5 minutes or until the onion becomes soft.

STEP 2

Add garlic and spices and cook another minute – it should smell really good!

STEP 3

Pour the can of tomatoes and juice into the pan and break them up using a large spoon. Season with salt and pepper and bring the sauce to a simmer.

STEP 4

Use your large spoon to make six small wells in the sauce and crack the eggs into each well. Cover the pan and cook for 5-8 minutes, or until the eggs are done to your liking.

STEP 5

Divide between serving bowls, and sprinkle with the chopped coriander and parsley.