

NATIVE SHAKSHUKA WITH BUSH TOMATO & ANISEED MYRTLE SERVED WITH GRILLED SALTBUSH & GOATS CHEESE SOURDOUGH



Shakshuka with a Native Twist

Time: 45 minutes | Serves: 4

Chef's Words:

Savour the exquisite flavours of Native Shakshuka, where the robust essence of bush tomato and aniseed myrtle dances on your palate. Paired with grilled saltbush and tangy goat cheese sourdough, pure culinary delight awaits.

Ingredients:

- 3 tbsp extra virgin olive oil
- 1 large onion thinly sliced.
- 1 large red capsicum seeded and thinly sliced.
- 5 garlic cloves, crushed.
- 1 tsp ground cumin
- 2 x 400g tins crushed or diced tomatoes.
- 1 tbsp balsamic vinegar
- 1/3 cup water
- 1 tbsp raw sugar
- 1 tsp ground native [Aniseed Myrtle](#), finely ground
- 1 tbsp native [Bush Tomato](#), finely ground
- 1 tsp sweet smoked paprika
- Pinch of ground cayenne, or to taste
- 1 tsp sea salt
- 1 tsp native [Mountain Pepperberry](#)

To Serve:

- 4 free-range eggs
- 80g feta
- 1/2 tsp [Saltbush](#)
- 4 slices sourdough bread
- Coriander leaves, roughly chopped

Method:

1. Preheat the oven to 200°C.
2. Heat oil in a large skillet over medium-low. Add onion and capsicum, cooking over low heat until soft. Add garlic and cumin, cooking for 1 to 2 minutes.
3. Add tomatoes, balsamic, water, sugar, finely ground native Aniseed Myrtle and Bush Tomato, and paprika. Cover and cook over low-medium heat until the sauce has thickened (approximately 15 minutes). Season with sea salt and Mountain Pepperberry.
4. Gently crack eggs over simmering hot tomato sauce and transfer to pre-heated oven. Bake until eggs are just set, 7 to 10 minutes.
5. In a small bowl, combine Saltbush and goat's cheese. Toast sourdough and spread with goat's feta. Place under the hot grill and cook until the cheese is melted and golden.
6. Remove Shakshuka from the oven and sprinkle with Saltbush and goat's cheese.
7. Serve immediately, garnished with coriander leaves.

Recipe by @jules_mckie.