



*Elvea, festa all'italiana*

## Chakchouka



### Ingredients for 4 Persons

|              |                                  |
|--------------|----------------------------------|
| 1            | yellow bell peppers              |
| 1            | red bell peppers                 |
| 1            | zucchini in brunoise             |
| 400 g        | ELVEA Cubetti - fresh basil      |
| 1 tablespoon | ELVEA double concentrated tomato |
| 1 teaspoon   | harissa                          |
| 1 teaspoon   | ras-el-hanout                    |
| 1 teaspoon   | sugar                            |
|              | sea salt                         |
|              | freshly ground black pepper      |
| 5            | eggs                             |
|              | fresh coriander                  |
|              | goat cheese                      |

### Preparation

- Heat the oil in a casserole and fry the bell peppers for 8-10 min.
- Add the diced zucchini and fry for a further 2 min.
- Add the Roma tomatoes, Cubetti, tomato puree, harissa, ras-el-hanout, paprika, sugar, pepper and salt and 150ml of water. Leave to simmer for 15 minutes without lid or until the sauce is slightly thickened.
- Make wells in the sauce and break in your eggs. Let 1 egg slide into each well.
- Cover and simmer for 5 minutes or until the eggs are cooked as you want.
- Sprinkle coriander leaves and goat cheese over and serve immediately.

