



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 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.

