Green Shakshuka

Serves 4-6

INGREDIENTS

100g leek
30g **butter**
250g spinach leaves
25g parsley
25ml **single cream**
Sea salt
1 fennel (small)
2 spring onions
1 tbsp olive oil
50g **kashkaval cheese**, or any other **yellow cheese**
20g **parmesan**, plus some for garnishing (or **Feta cheese**)
6 **eggs**
Sourdough bread on the side

ALLERGENS HIGHLIGHTED IN BOLD

PREPARATION

Cut the leeks lengthways and rinse with water. Now, chop the leek halves into 1cm chunks.

Halve the fennel, remove the stalk, and cut into fine slices. Clean the spring onions and cut in half (crossways). Clean the spinach and remove the thick stems.

Take a saucepan and melt the butter. Add the leek and cook at a low temperature for around 15 minutes until soft. Remove from the heat to let it cool.

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PREPARATION

Set aside about 50g of spinach leaves. Bring the rest of the spinach and parsley to a boil in salted water, strain after ten seconds and rinse with ice-cold water straight after. Be sure to squeeze the leaves carefully.

Blend the leek, spinach-parsley mix, cream and 75ml water with a blender or stand mixer until creamy. Season with salt.

Heat the olive oil in a large saucepan on a medium heat, sauté the spring onions and fennel for three minutes. Season with salt and set aside.

Toss the spinach in the same saucepan, add 1-2 tablespoons of water. Season with salt. Spread the spinach-parsley mix, fennel and spring onions on top of it.

Form six wells with a spoon and break one egg into each well. Grate kashkaval, yellow or parmesan cheese coarsely and spread over the shakshuka, salt the egg yolks and put a lid on the saucepan. Cook for 4-5 minutes until the egg white is set and the yolk is still runny (like with a poached egg).

Grate some more parmesan over the eggs or crumble feta cheese. Drizzle with olive oil and serve with fresh brown bread. Enjoy a green spin on a traditional shakshuka!