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## CHEF MATTHEW KENNEDY

# SHAKSHUKA WITH BLACK RIVER 3-YEAR-OLD CHEDDAR, HERB AND GARLIC PITA CRISPS

(we will make these as individual servings...brunch themed)

Serves 6-8

## INGREDIENTS

- 1 medium Spanish onion – small dice
- 1 red bell pepper – small dice
- 4 cloves garlic – minced
- 2 teaspoons Spanish paprika
- 1 teaspoon ground cumin
- 1 teaspoon mild chili powder
- 6 Roma tomatoes – washed, cored, large dice
- 1 can (28oz) whole tomatoes (good quality, such as San Marzano)
- 1/3 cup white wine
- 1/3 cup parsley – fresh, roughly chopped
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- 3 tablespoons extra virgin olive oil
- 8 local free-range eggs
- 200 grams Black River 3-year-old cheddar – grated or shaved
- Salt and black pepper to taste
- Garlic and herb pita crisps - optional

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## METHOD

- 1 • In a medium pot, heat olive oil over medium-high heat. Add onion, garlic and peppers and sauté for 3-4 minutes. Add spices and sauté 2-3 minutes more, until fragrant.
- 2 • Carefully add wine and simmer until reduced by half. Add canned and fresh tomatoes and bring to a simmer, reduce heat to medium-low. Simmer, stirring occasionally, for 20-25 minutes until sauce has thickened and tomatoes are tender. Season with salt and black pepper to taste and fold in cilantro and basil, reserving some for garnish.
- 3 • Preheat oven to 400°F. Divide stewed tomatoes amongst ramequins. Using the back of a spoon, create a well in the center of each ramequin. Add 1 egg in each and top with aged cheddar. Bake 8-12 minutes, until cooked to desired doneness. Note: if the sauce is hot, cooking time will reduce significantly.
- 4 • Serve immediately with pita crisps. Enjoy!