

# Shakshuka

Shakshuka



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## Be the Ingredients

2 tbsp olive oil  
 2 tbsp Pilpelchuma (see page 302) or harissa paste (see page 301), or shop-bought  
 2 tsp tomato purée  
 2 large red peppers, cut into 0.5cm dice (300g in total)  
 4 garlic cloves, finely chopped  
 1 tsp ground cumin  
 5 large, very ripe tomatoes, chopped (800g in total); tinned are also fine  
 4 medium free-range eggs plus 4 egg yolks  
 120g Labneh (see recipe page 302) or shopbought, or thick yoghurt  
 salt

## Method

Having published recipes for shakshuka once or twice before, we are well aware of the risk of repeating ourselves. Still, we are happy to add another version of this splendid dish, seeing how popular it is and how convenient it is to prepare. This time the focus is on tomato and spice. But we encourage you to play around with different ingredients and adjust the amount of heat to your taste. Serve with good white bread and nothing else.

Serves 2-4

(p 66, Jerusalem)

## Method



The method for this recipe is available in the book Jerusalem, available to buy [here](#).

Jerusalem |  
 £27.00

Jerusalem | Text © Yotam Ottolenghi and Sami Tamimi | Photography © Jonathan Lovekin

## Harissa



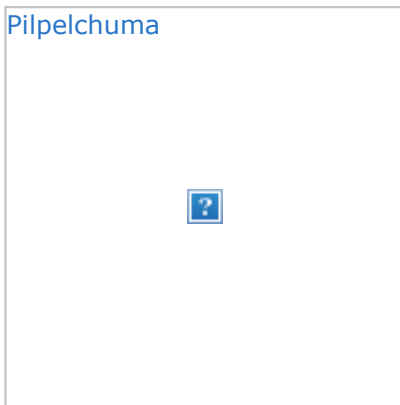
Makes 1 small jar, approximately 200ml (p 301, Jerusalem)

### Ingredients

1 red pepper  
 ½ tsp coriander seeds  
 ½ tsp cumin seeds  
 ½ tsp caraway seeds  
 1½ tbsp olive oil  
 1 small red onion, roughly chopped (90g in total)  
 3 garlic cloves, roughly chopped  
 3 hot red chillies, deseeded and roughly chopped  
 ½ tbsp tomato purée  
 2 tbsp lemon juice  
 ½ tsp salt

## Pilpelchuma

### Pilpelchuma



Makes 1 small jar, approximately 250ml (p 302, Jerusalem)

### Ingredients

1 large ancho or pasilla chilli, or another dried chilli with a little heat (12g in total)  
 25g ground cayenne pepper  
 25g ground sweet paprika  
 ¾ tbsp ground cumin  
 ½ tbsp caraway seeds, ground  
 20 garlic cloves, peeled (75g in total)  
 ¾ tsp salt  
 75ml sunflower oil, plus a little extra

## Labneh



Serves 4 (p 302, Jerusalem)

### Ingredients

450g goats' yoghurt  
 450g natural yoghurt  
 ½ tsp coarse sea salt