

Tunisian Eggs “PGI Style”

For the Eggs simmered in sauce:

4 each local egg

28 oz Whole Peeled Tomatoes

2 ea. red bell peppers, diced

1 ea. yellow onion, diced

2T Olive Oil

2T PGI Organic Cumin

2T PGI Organic Garlic

2T PGI Organic Harissa Chile Powder

To taste Kosher salt

To taste PGI Black Pepper

Heat sauce pot, add oil, toast all PGI spices, add peppers and onions and sauté.

Add the tomatoes and simmer for 30 minutes

Puree the sauce, adjust seasoning.

Pour hot sauce into shallow pan.

Crack eggs 1 at a time into a bowl and place into the pan

Bring to simmer, cover and cook until eggs set, about 5 minutes.

For the potato rosti:

4 ea. peeled Idaho potatoes

4 T butter warm

2 T duck fat (optional) warm

To taste kosher salt

To taste PGI black pepper

1 t PGI Organic cinnamon

1 t PGI Organic nutmeg

1 t PGI Organic mace

Heat sauté pan to medium heat. heat oven to 350 degrees

Grate potatoes on box grater. Squeeze excess moisture from them

Add all spices to potatoes and toss well

Add butter and duck fat to potatoes

Place mixture into hot pan, pack down and cook until crispy bottom.

Place in over for 15 minutes

Cover pan with plate, flip crispy potatoes to plate by inverting.

Slide the potatoes back in with crispy side up.

Crisp bottom side.

Cut into 4 wedges.

To plate dish

Place 2 potato wedges on a plate

Scoop out 2 eggs onto the potatoes

Add more sauce to the plate

Little chile powder on top and enjoy!

** All Spices Ground for all Recipes

Feeds 2 people