BAYD BIL BASTIRMA

Posted on December 20, 2024 by admin



ingredients
Tomato Salad:

- 1 large tomato, finely diced
- 1 shallot, finely diced
- 1 Serrano pepper, finely diced

- 2 cloves garlic, crushed
- ¼ cup lemon juice
- ½ tsp salt
- 1½ tsp dried crushed mint leaves
- 1½ tbsp olive oil

Scrambled Eggs:

- 10 thin slices bastirma
- 6 eggs
- ½ tsp salt
- ¼ tsp ground black pepper
- 1½ tbsp unsalted butter
- 2 tbsp labneh
- Green onion, for garnish

instructions

1. Cut 6 of the bastirma slices into ¼-inch squares and set aside.
2. In a heated skillet over medium heat, lay the remaining bastirma slices flat in the pan and cook until they bubble and twist, about 1 minute. Flip and cook until slightly crispy, about 1 minute more. Set aside.
3. To make the salad, add the diced tomato, shallots, serrano pepper, garlic, salt, dried crushed mint, lemon juice and olive oil and mix until well combined. Set aside.
4. In a bowl, beat the eggs with the salt and pepper until no whites remain.
5. In a non-stick skillet over medium-low heat, add the egg mixture and butter, and using a rubber spatula, continuously stir the mixture back and forth. Begin pulling the cooked outer edge in toward the centre, allowing the uncooked egg to spread. Repeat 4 or 5 times or until the eggs are slightly wet.
6. Add the reserved bastirma squares. While the mixture is still slightly wet, add the labneh and mix well. Continue to pull the outer edge in until the egg is just cooked but not crispy or golden.
7. To serve, divide the eggs between two plates and top with the crispy slices of bastirma and drizzle the salad on top. Enjoy with your favorite toasted bread.