



Miele

Sous-vide eggs with 'nduja tomato sauce and labneh

By Miele

15 minutes, plus draining time

Preparation Time

1 hour

Cooking Time

6 serves

Serves

INGREDIENTS

Labneh

500 g (1 $\frac{3}{4}$ cups) Greek yoghurt
 $\frac{1}{2}$ tsp salt flakes
1 garlic clove, crushed
1 lemon, juiced

Sous-vide eggs

6 free range eggs

'Nduja tomato sauce with spinach

2 tbsp olive oil
20 g 'nduja
1 red onion, finely chopped
2 garlic cloves, crushed
500 g cherry tomatoes, halved
1 tsp brown sugar
2 tsp smoked paprika
Salt flakes and pepper, to taste

To serve

Olive oil
Homemade or store-bought Turkish or pita bread
120 g baby spinach leaves

METHOD

Labneh

1. Line a medium sized bowl with a double layer of muslin. Fill with the yoghurt and sprinkle with salt. Tie the muslin in a knot around the handle of a wooden spoon. Place the spoon over the bowl so that the labneh hangs over the bowl without touching the bottom.
2. Place the bowl in the fridge and allow to stand overnight. The longer you leave the yoghurt straining, the thicker the labneh will be.
3. Remove the labneh from the muslin and store in an airtight container in the fridge.
4. Remove the labneh from the fridge and allow to come to room temperature before serving. Stir through the crushed garlic and lemon juice to taste.

Sous-vide eggs

1. Place the eggs in the steam oven and Sous-vide at 63°C for 1 hour.

'Nduja tomato sauce with spinach

1. Heat the olive oil in a saucepan on medium heat induction setting 6. Add the 'nduja and fry for approximately 2 minutes, until the paste softens, and the oil starts to separate.
2. Add the onion, stir to coat the onion in the 'nduja paste and continue to fry for a further 5 minutes.
3. Add the garlic, tomatoes, brown sugar and smoked paprika and stir to combine. Adjust the heat to induction setting 4 and simmer for 20 minutes, or until the tomatoes have softened. Season to taste.

To serve

1. Heat the gourmet griddle plate on induction setting 7 for 5 minutes. Brush the bread with olive oil and toast for 2 minutes on each side.
2. Heat a small saucepan on medium heat, induction setting 6. Add the oil and spinach, stir to soften the spinach.
3. Serve the sous-vide eggs on toast with 'nduja tomato sauce, spinach and labneh.

Hints and tips

- 'Nduja (pronounced en-doo-ya) is a Calabrian fermented salami that is available from Italian butcher shops and delicatessens. Soft chorizo or sopressa can be used if 'nduja is unavailable.
- Whey from the yoghurt can be used to ferment vegetables, added to liquids such as milk or water for pancakes or bread doughs, or added to smoothies for an extra boost of pro-biotics.
- Sous-vide eggs are perfect for entertaining; you can keep the eggs at 63°C for hours – the eggs wait for the guests, rather than the other way around.