



## VEGETABLE TOAST ALA SHAKSHUKA

### INGREDIENTS:

Sokolow Balkan sausages  
1 bell pepper  
1 onion  
2 chilli peppers  
2 tablespoons coriander seeds  
1 tablespoon Roman cumin  
smoked paprika powder  
chilli powder

### PASTE:

1 avocado  
thyme  
garlic  
3 tablespoons sour cream  
lime juice  
salt and pepper

### ADDITIONS:

bread  
eggs  
frying oil

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### PREPARATION:

1. Roast the vegetables - peppers, onions and chillis - on the grill, and roast coriander seeds and cumin seeds in a pan. Transfer the roasted spices to a mortar and grind them. Remove vegetables from the grill. Peel the bell pepper and chop all the ingredients. Add the previously roasted spices, smoked paprika and chilli powder to the vegetables and mix it all together.
2. Prepare the paste: slice the avocado and discard the seed, then dice the fruit into small cubes. Add thyme and finely chopped garlic. Mix the whole with cream, drizzle with lime juice and season to taste with salt and pepper.
3. Grill the bread and sausages in the high heat section of the grill.
4. In the second part of the grill (with indirect heat), heat a pan with oil and fry the eggs in it.
5. Prepare the toast: spread a layer of avocado paste on the bottom of the bread, then put roasted vegetables a'la shakshuka, sausages, and top with grilled fried eggs. Season to taste with salt and pepper.

### TIP:

People are often unaware that they can just put a pan on a regular grill! If you're looking to expand your barbecue menu to include breakfast, then sautéed eggs would be the perfect accompaniment to any dish with which to deliciously greet the day! Or are they versatile enough to work for dinner too? Find out for yourself!