

Recipe from I Will Not Eat Oysters

# TURKISH ÇILBIR TOAST TOPPED WITH ALEPPO BUTTER

MAKES 4 SERVINGS

## THE THINGS

### GARLIC LABNE

1 ½ cups labne, or greek yogurt  
2 cloves garlic, finely minced and mashed into a paste  
2 pinches of salt

### ALEPPO BUTTER

4 tbsp unsalted butter  
1 tsp Aleppo pepper

### TOAST

4 pieces of your favorite sliced bread, toasted  
4 eggs cooked sous vide (43 min @ 63°C), OR poached eggs OR fried eggs  
picked cilantro leaves, garnish  
Maldon salt  
marinated garlic and olives

## THE WAY

FOR THE GARLIC LABNE: In a small bowl, combine all the ingredients and set in the fridge for no less than 30 minutes.

FOR THE ALEPPO BUTTER: Place the butter and Aleppo in a small pan or pot. Heat until the butter has melted and the pepper just starts to sizzle. Remove from heat immediately.

FOR THE TOAST: Smear a very, very generous amount of garlic labne on each of the pieces of toast. Top with an egg and drizzle with the Aleppo butter. Garnish with cilantro and Maldon salt (or other finishing salt). Serve with a side of marinated garlic and olives.

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