



three  
blue  
ducks

# GRILLED DUKKAH EGGPLANT

WITH KASUNDI & POACHED EGGS

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SERVES 4

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## INGREDIENTS

2 large eggplants, cut in to 4

8 free range eggs

300g Ducks Kasundi

40g Ducks Dukkah

4 slices sourdough bread

150g thick yoghurt

4 sprigs coriander

4 tbsls olive oil

Salt and pepper

1 tsp ground cumin

1 lime, cut into wedges

## METHOD

Cut the eggplants into quarters. Season with salt, pepper, cumin and olive oil.

Roast in the oven at 180°C for 30 minutes, until soft.

Poach the eggs.

Toast the sourdough and serve it up with the spiced eggplant and poached eggs.

Sprinkle the dukkah over the top, then add a dollop of yoghurt, the kasundi, coriander and lime wedges.



#threeblueducks