

**Recipe Name** Twisted Shakshouka Fusion

**Servings** 3

**Cook Time**

**Calories** Cedric Kelly

Nestlé Professional is committed to providing you the finest ingredients, operational knowledge, and uncompromised support to your business.

**Ingredients**

2g Red Pepper chilly flake	250 grams
188 g Buitoni® Tomato Coulis	188 grams
22 g Butter	22 grams
100ml Fresh Cream	128 grams
1g Dried herb – Fenugreek	1 gram
117g Parmesan cheese (shaved)	117 grams
Salt and Pepper	1 gram
372g Egg (6eggs)	372 grams

**Directions**

- Step 1 Cooking Add tomato coulis and fresh cream into a pan.
- Step 2 Cooking Add eggs into the pan and stir evenly.
- Step 3 Cooking Add some dried fenugreek, Red Pepper Chili Flakes, and 1 gm of salt and 1 gm of white pepper.
- Step 4 Cooking Mix for 5 mins until cooked.
- Step 5 Cooking Garnish with Fenugreek

**Nutrition Info Per Serving**

- Energy 722 kcal
- Sodium 3393 mg
- Added Sugar 0 Tbsp
- Protein 44 gm
- Saturated Fats 20 gm
- Fiber 30 gm
- Carbohydrates 51 gm
- Fats 47 gm