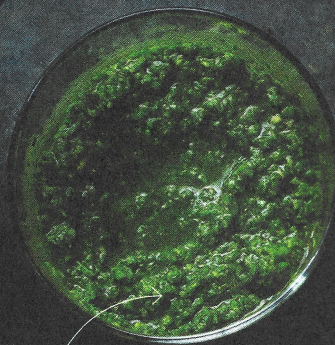


pro series

**SOFRA BAKERY**

The flavors of the Mediterranean and Middle East are the focus at chef Ana Sortun's cozy, eclectic Cambridge café. Alongside confections like tahini-brown butter doughnuts and chocolate-hazelnut baklava, you'll find the spot's savory signature: *shakshuka*, a dish of eggs poached in spicy tomato sauce. Sortun adds heat to hers with *zhoug*, a jalapeño and herb-based condiment, and serves it with fresh pita bread—a must for sopping up every last bit of egg and sauce.

VISIT: Sofra Bakery, 1 Belmont St., Cambridge, MA, 617-661-3161, sofrabakery.com.

**OTHER USES FOR ZHOUG**

Add to grilled cheese sandwiches or mix with goat cheese for a cracker dip.

SOFRA BAKERY'S SHAKSHUKA

Active Time: 20 min.

Total Time: 1 hour

Serves 6 

To make this dish less spicy, use just a pinch of crushed red pepper.

Make-Ahead: The tomato sauce can be refrigerated for up to 1 week; bring to a simmer before pouring into the baking dish in Step 2.

- 2 Tbsp. extra-virgin olive oil
- 4 garlic cloves, chopped coarse
- 1 (28-oz.) can diced tomatoes
- 1 tsp. crushed red pepper
- 1 tsp. curry powder
- 1½ tsp. lemon juice
- Salt and pepper
- 6 large eggs

FOR SERVING:

- 6 (6") pita breads, warmed
- 2 Tbsp. zhoug (see recipe), plus more for serving

1. Heat oven to 350°. Combine oil, garlic, tomatoes, and spices in a large saucepan and bring to a simmer over medium-high heat. Reduce heat to low and simmer gently for 15 minutes.




2. Carefully transfer tomato mixture to a blender and purée until completely smooth; stir in lemon juice and season with salt and pepper to taste. Pour tomato sauce into a 9x13" baking dish.

3. Working one at a time, crack eggs into a small bowl and gently drop into tomato sauce, leaving enough space between each egg so that the whites don't touch. Lightly season eggs with salt and bake until whites are just set and yolks are runny, 15 to 20 minutes.

4. Scoop an egg onto each pita, top with tomato sauce and 1 teaspoon zhoug, and serve with more zhoug on the side.

Per Serving: 330 Cal; 13g Fat (2.5g Sat Fat); 185mg Chol; 750mg Sodium; 43g Carb; 7g Fiber; 14g Protein

ZHOUG

Makes 1 cup   

To make this less spicy, remove the jalapeño seeds before chopping, then add to taste when blending.

- 1 bunch cilantro, thick stems removed (1½ cups)
- 1 bunch parsley, thick stems removed (1½ cups)
- ½ cup extra-virgin olive oil
- 2 jalapeño peppers, stemmed and chopped coarse
- 2 garlic cloves, peeled
- 1½ tsp. sherry vinegar
- 1 tsp. ground coriander
- 1 tsp. ground cumin
- ½ tsp. salt

Purée all ingredients in a blender until completely smooth.

Store It: In the refrigerator for up to 1 week.

Per Teaspoon: 20 Cal; 2.5g Fat (0g Sat Fat); 0mg Chol; 25mg Sodium; 0g Carb; 0g Fiber; 0g Protein

FIND MORE GREAT RECIPES in the forthcoming cookbook: *Sofra*, \$35, Ten Speed Press.

