

Croissant Shakshuka

PORTIONS	PREPARATION	BAKE
4	90 minutes	60 minutes
RECOMMENDED CONSUMPTION TIME		
Breakfast Brunch Lunch Dinner Snacks Appetizer Dessert		



Recipe created by
Vincent Rodier, Executif Chef

/ Ingredients



Perfect Croissant
Quantity: 8

- 2 kg tomatoes
- 300 g onions
- 50 g garlic
- 10 g cumin
- 50 g parsley
- 50 g basil
- 8 eggs
- 100 g feta



/ Preparation

Step 1

Thaw the croissants. Preheat the oven to 350 °F (180 °C) and bake the croissants for 17 minutes, until golden brown. Set aside.

Step 2

Cut the tomatoes into large chunks. Finely chop the garlic and onion.

Step 3

In a saucepan, heat a drizzle of extra virgin olive oil over medium heat. Sauté the onion, garlic, and cumin for about 5 minutes, until soft and fragrant. Add the tomatoes along with the parsley and basil stems. Simmer over low heat for 50 minutes, stirring occasionally, until the sauce is rich and well reduced.

Step 4

Cut the baked croissants into large pieces.

Step 5

Transfer the shakshuka sauce to an oven safe skillet or serving dish. Make small wells in the sauce and crack the eggs into them. Bake at 350 °F (180 °C) for 8 to 10 minutes, until the egg whites are set but the yolks remain slightly runny. Add the croissant pieces and return to the oven for 5 minutes, allowing them to warm through and absorb some of the sauce.