SUN 24 SEPT 2023 TASTE CAMDEN 12PM-5PM

CAMDEN TOWN FARM, CAMDEN



HERB FLATBREAD WITH PICKLED SHALLOTS AND FRIED EGGS

Ingredients:

- 300g Self Raising Flour
- 270g Natural Yogurt
- 2 Shallots (Peeked)
- 1 Bunch Coriander
- 1 Large Red Chilli (Sliced)
- 1 Lime
- 2 Eggs
- · Olive Oil
- Salt and Pepper

Method:

- Slice shallots into rounds and season with lime juice.
- 2. Mix flour with yogurt and a pinch of salt.
- Knead until smooth.
- 4. Rest and chill for 10 minutes.
- 5. Shape into a 30g ball. Roll into 4mm rounds.
- 6. Fry in a hot pan on either side.
- 7. Serve with fried egg, torn coriander, shallots and chilli.

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