



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Canapés with Egg

Yumurtalı Kanepe



3 eggs
3 tbsp olive paste
4 slices of bread

- # Slice the bread into 4 pieces with 1/2 inch thickness, and get 12 pieces from these slices each has 1 matchbox size.
- # Boil the eggs until they solidify totally. Slice 12 pieces in the middle of the eggs, each has 1 inch thickness. Get 12 slices of egg by this method.
- # Spread some olive paste all over the bread slices. If you do not have olive paste, remove the seeds of 50 olives and slice them finely and spread all over.
- # Finally place the egg slices on the olive paste carefully.
- # Sprinkle crushed red pepper, black pepper and salt all over. Place them onto the service plate and serve.

Note: If the olive paste is too thick all over the bread slices, you can mix it with 1 tbsp olive oil.