Main dishes / Bulgaria

Kavarma

Pork with mushrooms and peppers, stewed in a clay pot under an egg.

Time 95 min **Servings** 4

What you'll need.

- [ ] 700 g Pork shoulder — diced
- [ ] 300 g Mushrooms
- [ ] 3 piece Bell peppers
- [ ] 2 piece Onions
- [ ] 3 piece Tomatoes
- [ ] 4 piece Eggs
- [ ] 150 g Brined white cheese
- [ ] 1 tbsp Paprika
- [ ] 1 tbsp Summer savory
- [ ] 150 ml Dry white wine
- [ ] 60 ml Vegetable oil
- [ ] 20 g Parsley
- [ ] Salt and pepper — to taste

Let's make it.

01 Brown the diced pork in oil on all sides.

02 Add the onion and peppers and fry seven minutes, until soft.

03 Add the mushrooms and cook over a high flame until their water has gone.

04 Take it off the heat, stir in the paprika and savory, add the wine and return it to the heat for three minutes.

05 Add the chopped tomatoes, season, and divide everything between the pots.

06 Bake at 180 °C for forty-five minutes, covered.

07 Take the lids off, break an egg into each pot, scatter the cheese and give them eight minutes more.

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