



Millions of people around the city start their day with a hot breakfast. If your go-to cereal or bacon, egg and cheese is feeling a bit tired, we invite you to wake up and warm up international style with these recipes from around the world.

NYC Lifestyle

International Breakfast

Shakshuka | Northern Africa

Shakshuka is found throughout the Middle East, northern Africa and brunch restaurants in Hell's Kitchen. The dish comprises eggs that are poached or baked in a spicy tomato-red pepper sauce and served with pita bread for all the dipping. If you're looking to impress a guest (or yourself), try [this foolproof recipe](#) from Egyptian chef Suzy Karadsheh.

Lemon Bostock | Normandy

Bostock is one of the lesser known French breakfast pastries. From the Duchy of Normandy, the dish comprises thick slices of brioche that are soaked in syrup, then topped with a layer of almond paste and baked to perfection. [This recipe from Well Plated](#) is equal parts fancy, easy and delicious!

Bammy | Jamaica

Bammy is a vegan-friendly Jamaican flatbread that is made with grated cassava (yuca) that is mashed and dipped in coconut milk, then fried until golden brown. The bread-substitute is a delicious gluten-free option that pairs well with eggs, jam, almond butter, avocados and more. Plus, you get to say, "[I made Bammy!](#)"

Latkes | Northern European Jewish

Latkes or potato pancakes originated from Northern European Jewish settlers. Today, latkes can be found in kitchens around the world and take on many different names. [This cheeky recipe from cookbook author Amy Kritzer](#) is a spicy Israeli breakfast version of grandma's traditional latke.



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International Breakfast

Gruyere Soufflé | France

Egg and cheese is classic pairing that can be found on almost every continent. If you've never attempted to make a soufflé, this [light and simple recipe](#) with Parmesan is a great place to start. Once you've perfected your puff, you can experiment with mix-ins like asparagus, bacon and lobster!

Crumpets | United Kingdom

These breakfast treats from across the pond resemble American Thomas' English Muffins and pair well with your favorite jam, butter, or of course, a cup of tea. [This no-bake recipe from Saveur Magazine](#) is surprisingly simple and yields a dozen crumpets to last you through the week.

Kuku Sabzi | Iran

Kuku is a traditional Iranian omelet typically served at Nowruz or Persian New Year. The omelet is packed with flavorful herbs and greens that are meant to evoke health and rebirth. We recommend [this recipe from James Beard-awarded chef Samin Nosrat](#) published in *The New York Times*.

Kaiserschmarrn | Austria

Kaiserschmarrn directly translates into Emperor's Mess and is essentially a giant pancake made with rum-soaked raisins that is then torn into pieces and topped with syrup or powdered sugar. This "mess" is especially fun to [make with the kids](#) for a cultural culinary experience – just swap the rum with orange juice.