



# QUAIL EGGS & CHRISTMAS DIPS

*Quail eggs don't just lend themselves to being dipped into celery salt – they also make delightful Christmas party canapés, served cooled, peeled and accompanied by a host of crunchy, creamy and smoky dips.*

Prep time 10 minutes | Cook Time 3 minutes | Serves 12

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## **Beetroot and horseradish**

300g cooked beetroot (not in vinegar)  
2 tablespoons grated horseradish  
3 tablespoons soured cream  
Sea salt  
Freshly ground black pepper

## **Ricotta and sundried tomato**

250g ricotta  
100g sundried tomatoes in oil, drained and chopped  
1 lemon  
Freshly ground black pepper

## **Herby sea salt**

50g sea salt  
50g mixed herbs such as dill, parsley and basil

## **Smoky bacon dust**

8 rashers of smoked streaky bacon  
2 sprigs of rosemary  
½ teaspoon sweet smoked paprika  
Freshly ground black pepper

## **Roasted chopped nuts**

Mixed, roasted nuts of your choice

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## **Quail eggs**

To hard boil the quail eggs, place gently in boiling water for 2 ½ minutes, remove, run under cold water and then peel the shells and serve. Alternatively, these can be bought ready-to-eat, cooked and peeled.

## **Beetroot and horseradish**

Place the beetroot in a food processor and blitz well. Scrape down the sides of the food processor, add the horseradish and soured cream then blitz for a few more seconds. Season to taste and spoon into a serving bowl. Chill until needed.

## **Ricotta and sundried tomato**

Place the ricotta in a mixing bowl, add the sundried tomatoes, lemon zest and black pepper. Mix well, spoon into a serving bowl, drizzle with a little oil from the tomato jar. Chill until needed.

## **Herby sea salt**

Place the sea salt in a mixing bowl. Finely chop the herbs and mix together, or blitz the salt and the herbs in a food processor. Pulse for a few seconds to create a bright green salt and spoon into a dipping bowl.



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## Smokey bacon dust

Place a large frying pan on a medium heat, add the bacon rashers and cook until super crispy, then place on a cooling rack and allow to cool for a few minutes. Put the pan back on the heat and lightly fry the rosemary, add the paprika and tip into a food processor. Once the bacon has cooled, add it to the food processor with the rosemary and paprika. Pulse a few times, add a good pinch of black pepper and blitz again into dust. Tip into a serving bowl, cover and serve at room temperature. This will keep in a sealed box in a cool room for 2 days.

## Roasted chopped nuts

Simply roast your favourite combination of nuts in the oven until golden. Allow to cool then chop to size of chunky breadcrumbs, tip into a serving dish and cover until needed.



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