



CODDLED EGGS WITH SMOKED SALMON

This gentle method of cooking eggs to perfection requires a coddler or lidded pot, so the egg is gently steamed whilst sitting in a pan of simmering water. We've gone for classic cream and smoked salmon, but you can use yoghurt, harissa, passata, ham or feta, to your liking. Best enjoyed alongside Nyetimber's Classic Cuvee, as the distinctive spicy and toasted flavours of this sparkling wine absolutely sing with the smoked salmon!

Prep time 5 minutes | Cook time 8 minutes | Serves 1

Unsalted butter, softened.

3 tablespoons double cream

1 sliver smoked salmon, finely chopped

1 teaspoon chives, finely chopped

Sea salt and freshly ground black pepper

A little freshly grated nutmeg

1 large Clarence Court hen egg

Sourdough bread, toasted

Place the coddler in a medium saucepan and fill the pan with water until it reaches about $\frac{3}{4}$ up its side. Remove the coddler out of the pan and bring the water to the boil.

Meanwhile, grease the inside of the coddler with softened butter. Place one tablespoon of cream into the coddler, add half the smoked salmon and chives then season with salt, pepper and a little nutmeg.

Break in the egg then cover with the remaining cream, salmon and chives and season again. Place the lid on the coddler to seal.

Once the water is boiling, reduce the heat to medium and place the coddler carefully into the water. Cook for around 7-8 minutes or until the white is set and the golden yolk is still runny. Serve with hot buttered toasted soldiers or spoon out on to a crumpet for a simple yet scrumptious breakfast or brunch.



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