



MOROCCAN CODDLED EGGS

In this Moroccan-inspired recipe, gently-cooked eggs offer a perfect counterpoint to the spiciness of rich Merguez lamb sausage and aromatic harissa.

Prep time 25 minutes | Cook Time 25 minutes | Serves 4-6

8 Clarence Court Burford Brown eggs
Sea salt
Freshly ground black pepper
½ a Merguez lamb sausage, chopped
1 teaspoon harissa paste

8 tablespoons Greek yoghurt
4 fresh mint leaves
4 teaspoons butter
Olive oil

Grease the inside of four large ramekins with the butter. Crack two eggs into each ramekin and season with salt and pepper. Thoroughly fry the chopped Merguez sausage for 3-4 minutes and divide equally among the ramekins.

Individually cover the ramekins with foil and place them in a saucepan into which they fit snugly. Fill the pan with water to a level just 1cm from the top of the ramekins, heat until the water is simmering and cook for 10 minutes. Turn off the heat and leave to sit for a further five minutes.

Meanwhile, combine the harissa paste with a tablespoon of olive oil and a splash of water in a small bowl. When the coddled eggs have rested for five minutes, remove the ramekins from the water, uncover and drizzle with the harissa mixture. Garnish with yoghurt and a mint leaf and serve immediately.



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