



# EGG & CRESS SARNIE

*We're keeping it simple with a delectable Egg and Cress Sarnie. Our golden Burford Browns shine through creamy mayonnaise and fresh cress, sitting perfectly between buttery sourdough. We guarantee you will have the best picnic in the park!*

Prep time 10 minutes | Cook time 7-8 minutes | Serves 2

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2 Clarence Court Burford Brown eggs	Softened unsalted butter
3 tablespoons rapeseed mayonnaise	A few pinches salad cress
Salt and freshly ground black pepper	A small handful watercress
4 slices good quality sourdough bread	

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Place a small pan of water on to boil. Carefully pop in the eggs and boil for 7-8 minutes.

When time is up, run the eggs under cold water to cool quickly. When cool, carefully peel the eggs and slice.

In a small mixing bowl, add the mayonnaise and season with salt and pepper. Add the eggs and gently turn to coat.

Butter the sourdough and top a slice with the egg mix and a sprinkling of cress and watercress.

Sandwich and enjoy!



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