



BEAUTIFULLY BAKED EGGS

This is a gorgeous dip option that can be brought out for brunch or simply as a lunch for two served with spiced rice or flat breads.

Prep time 15 minutes | Cook time 1hr 40 minutes | Serves 6-8

2 Clarence Court eggs of your choice	½ teaspoon sweet smoked paprika
Butternut squash (roughly 1kg)	150g tinned chickpeas
3 cloves garlic, unpeeled	½ a fresh red chilli, deseeded and chopped
Olive oil	40g feta cheese
Sea salt and freshly ground black pepper	A few sage leaves (optional)
1 whole nutmeg	Crudit� and crisp breads to serve
½ teaspoon ground cinnamon	

Pre-heat the oven to 200c/ 400f

Place the butternut squash in a roasting tray with the garlic, drizzle with a little olive oil and sprinkle over a good pinch of sea salt. Roast the squash in the oven for around 80 minutes or until tender. Remove the garlic after around 30 minutes, peel and place to one side. Allow to cool, then cut in half and scrape out the seeds. Place the flesh in a large mixing bowl with the peeled garlic cloves. Mix in a good pinch of salt and pepper. Add a few gratings of nutmeg, ground cinnamon and paprika. Mix well then place half of the mixture into a food processor with the chickpeas and chilli. Pulse a few times and spoon the mixture into the remaining squash. Mix well and spoon into an oven proof dish. Reduce the oven temperature to 180c/360f.

Sprinkle the feta over the top of the dish. Make two indents into the mixture and crack in the eggs. Scatter over a few sage leaves (if using). Cover the dish with tin foil and place in the oven for 15 – 20 minutes or until the white is set and the yolk still a little runny.

Allow to cool a little and serve the dip with crudit  and crisp breads.



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