



AUTUMNAL BAKED EGGS

A great way to enjoy a hearty variety of autumnal vegetables, brought together by the gorgeous golden yolks of our beloved Burford Browns. It's a fuss-free and fabulous dish that's filling, full of flavour and great for sharing. Enjoy any time of year, by having a play with some seasonal veggies – it's delicious.

Prep time 10 minutes | Cook time 15 minutes | Serves 4

4 Clarence Court Burford Brown eggs

4 fennel sausages

400g mixed roasted root vegetables (squash, potatoes, carrots, parsnips)

A pinch of chilli flakes

150g mixed mushrooms, sliced

2 cloves garlic, crushed

Sea salt and freshly ground black pepper

300g pre cooked mixed greens (Brussel sprouts, cabbage, cavolo nero, Tenderstem broccoli)

1 pack pre cooked puy lentils

Preheat the oven to 200°C / 180°C (fan).

Start by removing the sausage meat from the skins of the fennel sausages and roll the meat into even sized meatballs. Place the meatballs into a roasting tray and pop them in the oven to cook for 5 minutes.

Remove the tray and add the roasted vegetables, chilli flakes, mushrooms, and garlic. Season with salt and pepper and place in the oven for 10-15 minutes, then mix in the greens and lentils and cook for a further 5 minutes.

Toss everything together well and make 4 divots in the tray. Crack the eggs into the holes and cover the tray with foil, then return to the oven and cook for around 5 minutes, or until the eggs have set. Serve with chopped parsley and sausage gravy or whole grain mustard.



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FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928



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