



CRAYFISH & EGG SALAD

Crisp and crunchy red onion, cucumber and fresh herby marinated crayfish tails served on a Peter's Yard Original Sourdough Crispbread and topped with soft boiled quail's eggs and heaps of fresh herbs makes a fabulous light lunch or spring supper.

¼ small red onion, peeled and finely sliced	2 teaspoons white wine vinegar
5 Clarence Court quails eggs	1 teaspoon Dijon mustard or American mustard
100g pre-cooked crayfish tails	Sea salt and freshly ground black
Small bunch fresh dill, leaves picked	¼ cucumber
Small bunch fresh flat leaf parsley, leaves picked	1 tablespoon soured cream
Small bunch fresh chives	1 Peters Yard Crispbread
1 teaspoon caster sugar	

Place the sliced red onion in a bowl of iced water whilst you prepare the rest of the recipe. Boil the quails eggs to your liking, cool in cold water and peel.

Place the crayfish tails in a bowl. Chop most of the dill leaves, parsley and chives leaving a few for decoration at the end. Add the herbs to the bowl of crayfish tails with the sugar, vinegar and mustard. Mix together well, season with salt and pepper and place to one side.

Finely slice the cucumber. Mix the soured cream into the crayfish. Drain the red onion and pat dry. Arrange the cucumber and red onion over the flat bread, spoon over the crayfish. Halve and arrange the eggs over the bread, season and sprinkle over the remaining leaves.



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