



HALLOUMI & SWEET CHILLI DIPPERS

Hit refresh on your boiled egg and soldiers with this simple yet sophisticated twist. Plunge a crispy fried halloumi dipper smothered in Stokes Sauces Chilli Jam into a molten yolk to brighten up your grey day. For a balanced brunch or supper, serve with tenderstem broccoli.

Prep time 5 minutes | Cook time 15 minutes | Serves 2

4 Clarence Court Burford Brown eggs
3 tablespoons 'Stokes Chilli Jam'

200g halloumi cheese
Olive oil

Cut the halloumi into 'soldiers' or just slice into strips then place in a large mixing bowl.

Toss in 1 tablespoon olive oil and place to one side.

Place a large non-stick frying pan on a medium heat. Add the halloumi and fry in batches until golden, keep the mixing bowl for later in the recipe.

Boil the eggs to your liking (soft boiled is best for these dippers).

Once the halloumi is cooked, carefully remove each slice and spread over the chilli jam. Return back to the pan to keep warm.

Serve your eggs in cups with the halloumi and sweet chilli dippers on the side (along with greens if you fancy and healthier alternative).



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