



BLOODY MARY BAKED EGGS

Looking for a brunch with a kick? Baked eggs will feed a crowd and our secret ingredient, 'Stokes Bloody Mary Ketchup', adds a touch of spice to a classic sweet pepper, celery and onion base with smoky tomatoes and vodka. Nestle in some Burford Browns, bake and top with crumbled feta, celery leaves and crispy bacon and serve with hot buttered toast.

Prep time 15 minutes | Cook Time 10 minutes | Serves 16-20

2 tablespoons olive oil
2 red peppers, deseeded and thinly sliced
2 red onions, peeled and sliced
3 sticks of celery, trimmed and chopped.
Reserve the leaves for garnish
40g semi dried smoked tomatoes, roughly chopped
1500g jar chunky passata
3 tablespoons 'Stokes Bloody Mary Ketchup'
1 shot vodka (optional)
Sea salt
Freshly ground black pepper
4 Clarence Court Burford Brown eggs
4 smoked bacon rashers
40g feta cheese, crumbled
A few sprigs of coriander
Toasted bread, to serve

Place a large, oven proof frying pan on a medium heat and add the olive oil. Once hot enough, add the peppers, onion and celery, reduce the heat to low and cook for 10 minutes or until softened but still with a little bite. Add the smoked tomatoes, passata, a splash of water, Bloody Mary ketchup and vodka, if using. Bring to the boil then reduce the heat, season with salt and pepper and simmer for 10 minutes.

Meanwhile, pre-heat the oven to 200°C/180°C (fan). Once cooked, make 4 indentations in the sauce and crack one egg into each. Cover the pan with foil and place in the oven to bake for 15 minutes, or until the whites are cooked but the yolk is still runny.

In the meantime, fry the bacon. When the eggs are cooked, remove the pan from the oven, chop up the bacon and scatter it over the baked eggs along with the feta, reserved celery leaves and coriander leaves. Bring to the table and serve with toast.



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FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928


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