



# SUMMER SUPPER SALAD

*Freshly seared tuna steaks sit atop a bed of crunchy leaves and sweet tomatoes, with the sunny yolks of soft-boiled Burford Browns shining through. Drizzle over a honey, lemon and garlic dressing to finish and enjoy with a chilled glass of fizz.*

Prep time 10 minutes | Cook time 10 minutes | Serves 2

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2 120g fresh tuna steak (or 220g jarred tuna in olive oil)  
Sea salt and freshly ground black pepper  
2-3 large Clarence Court Burford Brown eggs  
1 little gem lettuce  
1 lemon

1 clove garlic, peeled  
1 teaspoon runny honey  
3 tablespoons extra virgin olive oil  
A handful of cherry tomatoes  
A few pinches salad cress  
A few sprigs fresh basil

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Place a pan of water on to boil and a non-stick frying pan on a medium to high heat. Rub the tuna steaks with a little olive oil and place in the frying pan. Sear on both sides for around 2-3 minutes depending on the thickness of the tuna. Once cooked, place on a plate and drizzle with a little oil and season with salt and pepper then leave to one side.

Boil the eggs for 6 minutes, remove with a slotted spoon and place in a bowl of ice cold water.

Meanwhile, break off the lettuce leaves and wash them well. Pat dry and arrange on a platter or into salad bowls.

Cut the lemon in half and squeeze all the juice into a clean jam jar with a lid. Finely grate in the garlic, add the honey and extra virgin olive oil. Season well, secure the lid and shake well.

Halve the tomatoes and scatter around the serving dish. Peel and halve the eggs, slice the tuna and arrange both over the salad. Spoon over the dressing. Scatter a few pinches of salad cress and some basil leaves. Season again, serve and enjoy!



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