



# PETER'S YARD CANAPES

*Inspired by classic scandi flavours, our quails eggs are placed in a quick beetroot pickle for a few hours to absorb a vibrant purple colour. Served on Peter's Yard Charcoal & Rye sourdough crispbreads with a dill and chive sour cream, they make a stunning canapé.*

Prep time 4 hours (to pickle) | Cook Time 5- 10 minutes | Serves 24

## FOR THE BEETROOT PICKLED QUAIL EGGS

1 pack of Clarence Court quail eggs  
(at room temperature)  
1 raw beetroot, diced  
100 ml red wine vinegar  
1 teaspoon fennel seeds  
30g golden caster sugar

## TO ASSEMBLE

1 pack of Peter's Yard Charcoal & Rye  
Sourdough Crispbread  
2 tablespoons sour cream  
The zest of half a lemon and a spritz of juice  
A small handful of dill, chopped.  
Plus extra to serve  
A small handful of chives, chopped  
1 jar lumpfish roe  
12 jarred anchovies, halved  
½ small red onion, finely diced

## METHOD

To make the pickling liquor, heat the vinegar, sugar, fennel seeds and beetroot in a small pan and stir until the sugar has dissolved. Set aside to cool.

Bring a pan of water to a gentle boil and boil the quail eggs for 3 minutes. Drain and place in cold water.

Once cool, peel the eggs and place them in a jar. Pour over the pickling liquor and leave for a minimum of 4 hours. The longer you leave the eggs, the further towards the yolk the beetroot colour will penetrate.

When you're ready to make the canapes, mix together the sour cream, lemon, dill and chives and season with a grind of black pepper. Drain and halve the quails eggs.

To assemble, take 24 crispbreads and spoon a little of the sour cream on top. Then add half a quails egg, half an anchovy and spoon over half a teaspoon of lumpfish roe. Finish with a small amount of chopped red onion and a sprinkle of dill. Serve immediately and enjoy!



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FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928



Clarence Court

