



NICOLA MILLBANK'S PARMESAN FRIED EGG

*In just a few minutes, turn grated Parmesan into an irresistibly
crisp and lacy base for soft and golden fried egg.*

Prep time 5 minutes | Cook time 5 minutes | Serves 1

30g of freshly grated Parmesan

1 Clarence Court egg of your choice

Pop a small, non-stick frying pan over a medium – high heat.

Sprinkle in the Parmesan and immediately crack in the egg, slightly off to one side so some Parmesan is exposed.

After 4-5 minutes the whites will turn opaque and the exposed Parmesan will start to bubble.

Move the frying pan over the stove to concentrate the heat below the egg.

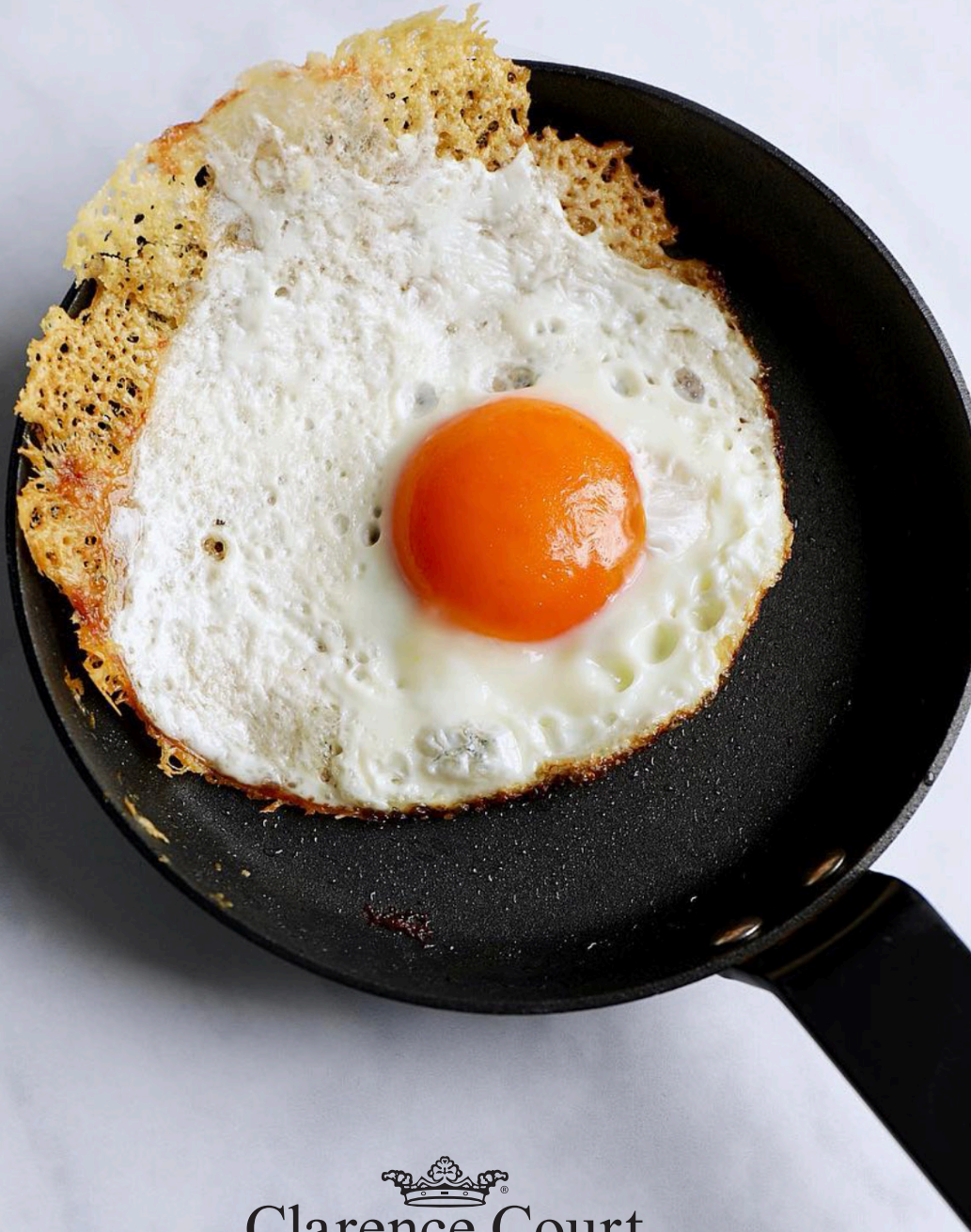
Once the white is fully cooked and the Parmesan golden brown and crispy, slide off the pan onto a plate and eat immediately.



clarencourt.co.uk

Follow us on social media for more inspiring recipes, fabulous photography, seasonal collections, competitions and events.

FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928



Clarence Court