



QUAIL EGGS & CHRISTMAS DIPS

Quail eggs don't just lend themselves to being dipped into celery salt – they also make delightful Christmas party canapés, served cooled, peeled and accompanied by a host of crunchy, creamy and smoky dips.

Prep time 10 minutes | Cook time 3 minutes | Serves 12

Each recipe makes enough dip to serve with 3 packets of quail eggs.

Beetroot and horseradish

300g pack cooked beetroots (not in vinegar)
2 tablespoons grated horseradish
3 tablespoons soured cream
Sea salt and freshly ground black pepper

Ricotta and sundried tomato

250g pack ricotta
100g sundried tomatoes in oil, drained and chopped
1 lemon
Freshly ground black pepper

Herby sea salt

50g sea salt
50g mixed herbs like dill, parsley and basil

Smokey bacon dust

8 rashers of smoked streaky bacon
2 sprigs rosemary
½ teaspoon sweet smoked paprika
Freshly ground black pepper

Roasted chopped nuts

A combination of roasted nuts

Quail eggs

To hard boil the quail eggs, place gently in boiling water for 2 1/2 minutes, remove, run under cold water and then peel the shells and serve. Alternatively, these can be bought ready-to-eat, cooked and peeled.

Beetroot and horseradish

Place the beetroot in a food processor and blitz well. Scrape down the sides of the food processor, add the horseradish and soured cream then blitz for a few more seconds. Season to taste and spoon into a serving bowl. Chill until needed.

Ricotta and sundried tomato

Place the ricotta in a mixing bowl, add the sundried tomatoes, lemon zest and black pepper. Mix well, spoon into a serving bowl, drizzle with a little oil from the tomato jar. Chill until needed.



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Herby sea salt

Place the sea salt in a mixing bowl. Finely chop the herbs and mix together, or blitz the salt and the herbs in a food processor. Pulse for a few seconds to create a bright green salt and spoon into a dipping bowl.

Smokey bacon dust

Place a large frying pan on a medium heat, add the bacon rashers and cook until super crispy, then place on a cooling rack and allow to cool for a few minutes. Put the pan back on the heat and lightly fry the rosemary, add the paprika and tip into a food processor. Once the bacon has cooled, add it to the food processor with the rosemary and paprika. Pulse a few times, add a good pinch of black pepper and blitz again into dust. Tip into a serving bowl, cover and serve at room temperature. This will keep in a sealed box in a cool room for 2 days.

Roasted chopped nuts

Simply roast your favourite combination of nuts in the oven until golden. Allow to cool then chop to size of chunky breadcrumbs, tip into a serving dish and cover until needed.



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