



THOMAS FRAKE'S HUEVOS RANCHEROS

Thomas Frake's Huevos Rancheros is bold in flavour, wonderfully refreshing and deliciously moreish. A fried Burford Brown topped with creamy guacamole and a sweet and spicy pico de gallo reflects the three colours of the Mexican flag.

Prep time 10 minutes | Cook Time 5 minutes | Serves 2

1 avocado	1 jalapeno
2 Clarence Court Burford Brown eggs	1 lime
2 small corn tortillas	1 tbsp fresh coriander
1 tomato	Smoked salt & pepper
½ white onion	2 tablespoons pico de gallo

Half and destone the avocado. Scoop out the flesh of both sides. Mash it with the juice of half a lime. Season with a pinch of salt.

Peel and finely dice the onion. Add to a bowl with finely diced tomato, green chilli, freshly chopped coriander, and the juice of half a lime. Season with a pinch of salt.

In a small non-stick pan, fry the eggs until the whites are cooked but the yolks remain runny. Lightly toast or grill the tortillas to warm them through.

Put the tortilla on a warm plate, spread over the avocado guacamole, place the egg on top and finish with pico de gallo. Season with smoked salt and pepper and enjoy!



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