



CODDLED EGGS WITH SMOKED SALMON

A gentler way of cooking eggs and one of the most delicious. Paired with rich smoked salmon and a glass of Nyetimber's Blanc de Blanc 2013 – perfection.

Prep time 25 minutes | Cook time 20 minutes | Serves 1

Unsalted butter, softened for greasing and for toast
3 tablespoons double cream
1 tablespoon, smoked salmon, finely chopped
1 teaspoon chive, finely chopped
Sea salt and freshly ground black pepper

A little freshly grated nutmeg
1 large Clarence Court Old Cotswold Legbar egg
Toast to serve
Nyetimber's Blanc de Blanc 2013, to serve

Place the coddler in a medium sized saucepan and fill the pan with water until it reaches about $\frac{3}{4}$ up the coddler. Take the coddler out of the pan and bring the water to the boil.

Meanwhile, grease the inside of the coddler with softened butter. Place one tablespoon of cream into the coddler, add half the smoked salmon and chives then season with salt, pepper and a little nutmeg. Break in the egg then cover with the remaining cream, salmon and chives then season again.

Place the lid on the coddler and seal. Once the water is boiling, reduce the heat to medium and place the coddler carefully into the water. Cook for around 7-8 minutes or until the white is set and yolk still runny.

Serve with hot buttered toasted soldiers or spoon out onto a crumpet.

Pour a glass of Nyetimber and enjoy!



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