



OTTOLENGHI'S POTATO & GOCHUJANG BRAISED EGGS

Baked eggs are nestled inside a giant rosti with a crispy bottom like an American breakfast of hash browns and eggs, all in one pan. If you can't get hold of Kohlrabi, use potato instead. Good quality gochujang (a Korean fermented chilli paste) makes all the difference. It's a perfect recipe for brunch or a light supper.

Prep time 40 minutes | Cook Time 55 minutes | Serves 8

2-3 large baking potatoes, peeled and cut into 4cm x 1/2cm batons
1 small kohlrabi
1 tablespoon gochujang chilli paste
2 teaspoon white miso paste
2 garlic cloves, crushed
3 tablespoon olive oil, plus extra for greasing
8 Clarence Court eggs

1 lime, cut into wedges to serve
Salt
Ingredients for the salsa:
1 tablespoon lime juice
1 teaspoon gochujang chilli paste
2 tablespoon olive oil
2 teaspoon chives, finely chopped
2 teaspoon white and/or black sesame seeds, toasted

Preheat the oven to 200C fan/ Lightly grease a large 28cm non-stick sauté pan, for which you have a lid, or a similar-sized round ovenproof dish, and transfer it to the oven to heat for 5 minutes.

In a large bowl, combine the first six ingredients and ¼ teaspoon salt until thoroughly coated. Remove the pan from the oven, tip in the potato mixture and spread out evenly. Bake for 25 minutes, uncovered, rotating the pan halfway through cooking until golden-brown and crisp on top.

Make eight wells with the back of a spoon. Crack an egg into each hole, then cover the pan with the lid and return it to the oven for 8-10 minutes, or until the whites are cooked and the yolks are still runny. Use a small spoon to carefully peel away the white film that has formed over the eggs, if you like, to reveal the yolks beneath. Season them with a little salt.

Mix all the ingredients for the salsa together in a small bowl, drizzle over the eggs and serve straight from the pan, with the lime wedges squeezed on top.



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