



SCANDI STYLE OPEN FACED SANDWICH PLATTER

When grazing boards are done well, they become an indulgent feast for the senses. Our exquisite eggs play a starring role in this Scandinavian-inspired board of delicious, open faced sandwich toppings. You can mix and match your toppings to suit your guests at your next al fresco lunch or dinner party.

Prep time 15 minutes | Cook Time 10 minutes | Serves 6

You'll need a large serving board for this, or a few smaller ones.

1 small beef fillet (approximately 350g)

Olive oil

Sea salt

Freshly ground black pepper

6 Clarence Court Hen Eggs

12 Clarence Court Quail Eggs

A bunch of fresh, rainbow coloured radishes and baby carrots, washed

A few slices of cucumber

A small mixed bunch of fresh dill, chives and parsley

250g jarred marinated herring

150g smoked salmon

2 tablespoons capers

3 tablespoons crispy dried onions

1 large or 2 small loaves of rustic or rye bread, sliced

A selection of whole grain crackers

100g salted butter

For the honey dill dressing

2 tablespoons Dijon mustard

1 tablespoon runny honey

1 tablespoon white wine vinegar

4 tablespoons olive oil

1 small bunch dill, finely chopped

Zest of 1 lemon

Juice of ½ a lemon

Sea salt

Freshly ground black pepper

Remove the beef from the fridge 30 minutes before cooking so it has time to come up to room temperature. Rub the beef with a little olive oil. Place a medium sized frying pan on a medium heat. Once hot enough, sear the meat all over for around 3-4 minutes on each side. Place on a plate and season all over with salt and pepper, then cover with tin foil and allow the meat to rest.

Bring two pans of water to boil. Cook the hen eggs for around 8 minutes in one pan and the quail eggs in another pan for around 2 minutes. Once cooked, carefully remove the eggs from the water and place in a large bowl of ice water to cool.

Meanwhile, to make the honey dill dressing, place the dressing ingredients in a clean jam jar with a lid and shake well to combine.

Just before you're ready to serve, peel all the eggs and slice the hen eggs in half. Remove the foil from the beef, place on a board and slice very thinly.



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Prepare your serving board by covering in a couple of squares of white or brown parchment. Place the eggs in centre of the board with the jar of dressing and a spoon for serving. Put the vegetables and herbs next to the jar. You may wish to include a small pair of scissors to use for snipping the herbs. Put the herring in a small bowl and place on the board, with the salmon and beef arranged nearby. Place the capers and crispy onions in little jars on the board. Add the bread, the crackers and the butter, wrapped in greaseproof paper, along with a butter knife, and serve.



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FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928

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