



BAKED QUAIL EGG AND CAVIAR TOASTS

Delight your guests with these moreish bites over the festive season, which place our distinctive quail eggs centre stage. The salty-sour pickled onions and beetroot cut through the silky crème fraîche and rich caviar, for a perfect bite of indulgence.

Prep time 10 minutes | Cook Time 7 minutes | Serves 9

6 slices of sourdough bread
9 Clarence Court quail eggs
A handful of pickled onions
Half a beetroot

2 tablespoons crème fraîche
1 tablespoon caviar
Pea shoots and dill, to garnish

Preheat the oven to 200C/180C fan.

Using a medium sized cookie cutter, make nine discs of sourdough, cutting a smaller hole within each piece, then lightly toast them all.

Place the large circles of sourdough onto a non-stick mat on a baking tray and break a quail egg into the centre of each circle. Cook for 6-7 minutes until the white turns opaque but the yolk remains silky soft.

Roughly chop the beetroot and place into a bowl along with some of the pickling liquor from the jar of onions. Cut the base of a few pickled onions and shred the layers into half-moons of onion. Place into the beetroot mix to turn pink.

Onto the small inner circles of sourdough, pipe or spoon the crème fraîche and caviar, then top with a small flourish of dill.

To assemble the canapé, place the baked quail egg sourdough toast onto a platter, with the inner circles of crème fraîche and caviar to the side and topping each canapé with the vibrant pink pickles and sprigs of pea shoots. Serve immediately whilst still warm.



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