

## DIJON AND HAM HOCK **BABY BENEDICTS**

A charming twist on a classic Eggs Benedict makes this much-loved brunch recipe the star of any gathering. Serve with a sparkling glass of fizz and let the festivities begin.

Prep time 10 minutes | Cook Time 2 minutes | Serves 9

3 slices sourdough bread 1 Clarence Court Burford Brown egg yolk 1 teaspoon white wine vinegar 1 teaspoon Dijon mustard 100g butter, melted Squeeze of lemon juice A pinch of sea salt 180g ham hock, shredded 9 Clarence Court quail eggs Cress, to garnish

Using a small cookie cutter, make nine discs of sourdough and toast lightly.

To make the hollandaise, place the egg yolk, white wine vinegar and Dijon mustard into a heatproof bowl over a pan of simmering water. Carefully whisk the egg over a low heat until it begins to thicken, then remove from the heat and slowly pour in the butter, whisking constantly. Give a little squeeze of lemon and season with a pinch of salt.

Using the same pan of boiling water, add a dash of vinegar and prepare the quail eqqs by breaking 3 at a time into a separate bowl. Create a whirlpool in the water and gently pour in the quail eggs. Cook for approximately 90 seconds, until the whites have turned opaque. Gently remove with a slotted spoon and carefully trim away the excess whites from the yolks. Repeat with the remaining quail eggs.

To assemble the canapés, top each piece of toasted sourdough with a pinch of ham hock, a poached quail egg and a spoonful of Dijon hollandaise. Top with cress and serve immediately.





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