



SOFT-BOILED EGGS WITH WHIPPED GOAT'S CHEESE & GRIDDLED PEACHES

These simple and flavoursome open sandwiches make a light, delicious summer supper or lunch. The fluffy texture of whipped goat's cheese perfectly complements the richness of soft-boiled hen eggs and the al dente crunch of asparagus. The sweetness of sticky, griddled peaches makes an exquisite pairing with the delicate honey notes of Nyetimber's Cuvee Chérie.

Serves 4

INGREDIENTS

4 Old Cotswold Legbar eggs
1 bunch asparagus
100g soft goat's cheese
Splash of milk
Sea salt and freshly ground black pepper
A small bunch of chives, chopped
2 ripe peaches
Olive oil
4 slices good quality sourdough bread
Handful of fresh peas
20g pea shoots
10g roasted hazelnuts, chopped
Fruity vinegar (raspberry, blackcurrant, prune)
Extra virgin olive oil

METHOD

Bring a pan of water to the boil and soft boil the eggs. Cool the eggs in a bowl of iced water then peel and place to one side. Meanwhile, remove the woody ends from the asparagus and boil or steam for 4 minutes and place to one side with the eggs.

Add the goat's cheese to a bowl along with the milk and whisk until it reaches a smooth, light consistency, suitable for spreading. Season with a little salt and pepper, if needed, and stir in the chives.

Put a griddle pan on a high heat or use a pre-heated barbecue. Half and destone the peaches, then drizzle them in a little olive oil and cook on the griddle until they are lightly caramelised and charred. Once finished, place to one side on a plate. Rub the bread with a little olive oil and toast on the griddle.

To build the toasts, spread the creamy, whipped goat's cheese on each. Top with pea shoots, halved soft-boiled eggs, asparagus and a peach half. Sprinkle over a few peas and hazelnuts and top with a delicate drizzle of vinegar and extra virgin olive oil.



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