



CRISPY PRAWN TOAST SCOTCH EGGS

We've given the mighty Scotch egg a gastropub makeover with this Asian-inspired recipe. Softly boiled, delicate yet distinctive quail eggs, coated in a fragrant herb, prawn and fish mix, sprinkled with sesame breadcrumbs – the perfect mouthful for a gathering and delicious with a glass of Nyetimber's English bubbles.

Prep time 30 minutes + chilling | Cook time 5 minutes | Serves 6 (as a canapé or starter)

24 quail eggs	1 tablespoon fish sauce
500g raw, peeled prawns	4 tablespoons plain flour
250g firm white fish fillets, skinned and deboned	3 large Clarence Court hen eggs
Thumb-sized piece of root ginger, peeled and roughly chopped	50g fine breadcrumbs
2 cloves of garlic, peeled	2 tablespoons black sesame seeds
1 stick of lemongrass, crushed, peeled and finely chopped	Oil, for frying
A handful of coriander leaves, plus extra for serving	Soy sauce, for dipping
1 tablespoon soy sauce	Sweet chilli sauce, for dipping
	Coriander leaves or micro herbs, to garnish

Bring a pan of water to the boil, then drop the quail eggs in for 2 minutes. Once cooked, use a slotted, metal spoon to remove the eggs and place them into a bowl of ice water.

Once cooled, peel the quail eggs and place in a bowl in the fridge.

To a food processor, add the prawns, fish fillets, ginger, garlic, lemongrass, most of the coriander leaves, soy sauce and fish sauce, then blend into a paste.

Using damp hands, wrap the paste around the peeled eggs and place on a lightly oiled tray or plate to chill, and set in the fridge for 30 minutes.

Place the flour on a dinner plate, beat the hen eggs in a large, shallow bowl, then place the breadcrumbs and sesame seeds on a dinner plate and mix to combine the breadcrumbs and seeds.

To deep fry the quail eggs, heat a pan of oil to 170c and meanwhile remove the chilled eggs from the fridge. One at a time, dust the eggs in flour, dip into the egg mixture before coating in breadcrumbs.



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Carefully deep fry a few at a time, for around 3 minutes, or until golden and cooked through.

Use a slotted, metal spoon to remove the eggs and place them onto a piece of kitchen roll, allowing the oil to drain off. Once all are cooked, place on a serving platter and serve with soy sauce and chilli sauce for dipping. Add sprinkling of chopped coriander or micro herbs, for a finishing touch. Then, devour!



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