



POACHED EGGS WITH HERBY SMASHED PEAS ON TOAST

Fresh peas, bright broad beans, and a handful of herbs make the most delicious bed for your perfectly poached eggs. It's the fabulous alternative to avocado that you didn't know you needed. A touch of ricotta and Parmesan elevate this dish to a new, creamy, and dreamy level. All that's left to do is pop that gloriously golden yolk to bring it all together.

Prep time 10 minutes | Cook Time 5 minutes | Serves 2

200g fresh or frozen peas, podded

200g fresh or frozen broad beans, podded and beans peeled

A small bunch of basil (plus a little extra for serving)

A small bunch of mint (plus a little extra for serving)

Olive oil

Sea salt

Freshly ground black pepper

30g Parmesan cheese (plus a little extra for serving)

3 tablespoons ricotta

2 Clarence Court Burford Brown eggs

2 slices sourdough bread

Salad leaves, to serve

Put a small pan of water on to boil, add the peas and beans and cook for 2 minutes. Drain, then place the peas and beans into a food processor or large pestle and mortar. Add most of the basil and mint leaves and blitz, or bash in batches if using a pestle and mortar. Drizzle over a little olive oil and a good pinch of salt and pepper, then blitz or bash again. Spoon the mixture into a bowl and stir in both the cheeses, then place to one side.

Poach the eggs to your liking and toast the sourdough. Drizzle the toast with a little olive oil, then place the toast on a serving plate and top with the smashed, herby peas and beans. Top with the poached egg, reserved herbs, salad leaves and an extra sprinkling of Parmesan.



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