



QUICK NOODLE BROTH

Having a quick broth in your culinary toolbox will unlock a world of flavour. Packed with fragrant fresh herbs and vegetables, our noodle broth is simple yet delicious and can be put together in under 30 minutes. Coconut milk adds a delightful creaminess, but the highlight is certainly a jammy-yolked Burford Brown to finish.

Prep time 15 minutes | Cook time 15 minutes | Serves 2

2 medium Burford Brown eggs
1 red onion, peeled and sliced
2 cloves garlic, peeled
1 stick lemongrass, bashed and peeled
1 thumb sized piece ginger, peeled and bashed
2 lime leaves
1 chilli, halved
A small bunch of fresh coriander, leaves and stalks finely chopped separately
2 tablespoons green Thai curry paste
300ml hot chicken or vegetable stock
400ml tin coconut milk
2 handfuls of crunchy stir fry veg
2 nests of noodles
Extra beansprouts and chilli (optional)

Soft boil the eggs to your liking (6-7 minutes for a soft, jammy yolk.) Once cooked, cool in iced water, then peel and place to one side.

Place a large saucepan or wok on a medium heat, add the onion, garlic cloves, lemongrass, ginger, lime leaves, chilli and chopped coriander stalks. Dry fry for 5 minutes until fragrant. Add the green Thai curry paste and stir fry for 1 minute, then add the stock and coconut milk and bring to the boil. Reduce the heat and simmer for 5 minutes then fish out the larger fragrant ingredients with a pair of tongs – alternatively, you can finely chop the ginger, garlic and chilli and stir through at the end if you wish. Cook your noodles according to packet instructions and place into deep serving bowls.

Ladle the broth into the bowls of noodles then cut the eggs in half and place them in the broth, along with a scattering of coriander leaves, beansprouts, and chilli.



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