



BRUSSELS SPROUT PANCAKES WITH SMOKED SALMON

We've brought together two classic Christmas ingredients for a festive brunch, lunch, or 'grazing-on-luxurious- leftovers' supper with a difference. Made perfectly light by our delicate and delicious Old Cotswold Legbar eggs, and complemented by rich, smoked salmon, and a must-have sprinkle of Maldon salt, our beautiful Brussels Sprout pancakes are hearty and satisfying – bringing both comfort and joy!

Prep time 15 minutes | Cook time 10 minutes | Serves 2

3 Old Cotswold Legbar eggs
150ml whole milk
100g plain flour
1 teaspoon baking powder
½ teaspoon nigella seeds
Maldon salt
Cracked black pepper
150g Brussels sprouts, finely shredded
1 lemon, zested, plus extra wedges to serve
Oil, for frying
100g crème fraiche
1 tablespoon horseradish sauce
100g smoked salmon
A small handful of dill

Start by shredding the Brussels sprouts, removing any hard, white parts.

In a large bowl, whisk together the eggs, milk, plain flour, baking powder and nigella seeds, then season generously with Maldon salt and cracked black pepper. Stir in the shredded sprouts and half of the lemon zest.

If using an oven to keep the pancakes warm, pre-heat it to around 100°C/80°C (fan). Heat a large, non-stick frying pan and add a drizzle of oil, then ladle in the pancake mixture and fry each pancake individually for a few minutes on each side, until slightly risen and golden brown. Keep them warm in a low temperature oven while you cook the rest – the mixture should make 4- 6 pancakes, depending on their size.

Mix the crème fraiche with the horseradish and remaining lemon zest. Season well with Maldon salt and cracked black pepper. Serve alongside the pancakes with some smoked salmon, topped with dill sprigs, lemon wedges and black pepper.



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FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928

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