



QUAIL EGGS IN BLANKETS

Dainty in size yet rich in flavour, our quail eggs make the most delightful canapés. A blanket of golden pastry and sprinklings of smoky, streaky bacon give a nod to an iconic yuletide favourite, perfectly elevated by tangy tomato chutney and smooth truffle mayonnaise.

Prep time 10 minutes | Cook Time 10 minutes | Serves 12

1 sheet (320g) of ready rolled puff pastry
12 Clarence Court quail eggs
Maldon salt
Cracked black pepper
1 tablespoon chives, chopped

6 rashers of streaky bacon
1 Burford Brown egg, beaten
Tomato chutney, to serve
Truffle mayonnaise, to serve

Preheat the oven to 180°C-160°C (fan).

Over the top of a 12-hole, miniature muffin tin, lay the sheet of puff pastry and use a knife to draw lines between each hole, to make 12 squares of pastry. Gently press each square into each muffin hole, so the tips of the square fold out, making miniature cups.

Carefully crack each quail egg into a pastry cup and season each with some Maldon salt and cracked black pepper. Use some beaten egg to brush the edges of the pastry. Place into the oven for 5-10 minutes, until the pastry is lightly golden, and the quail eggs are set.

While the pastry cups are cooking, fry the bacon until crispy. When cooked, place onto kitchen paper and allow to cool slightly, before chopping into small pieces.

When the quail eggs in blankets are cooked, remove them from the oven and sprinkle with the chopped chives. Scatter over the crispy bacon pieces and serve with tomato chutney and truffle mayonnaise for dipping.



 clarencourt.co.uk

Follow us on social media for more inspiring recipes, fabulous photography, seasonal collections, competitions and events.

FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928



Clarence Court

