



SMOKED HADDOCK AND SPINACH BAKED EGGS

Delicious flakes of smoked haddock enveloped by our rich and wholesome, golden eggs, with a hearty handful of peppery spinach. Brimming with flavour, our smoked haddock and spinach baked eggs is a comforting brunch or dinner that lets the beauty of simplicity shine through.

Prep time 10 minutes | Cook Time 23 minutes | Serves 2

1 small smoked haddock fillet, un-dyed (approximately 110g)
600ml whole milk
Unsalted butter, for greasing
100g fresh spinach
100ml single cream
1 teaspoon English mustard
Sea salt
Freshly ground black pepper
2 Clarence Court hen eggs
Sourdough toast, to serve
Salted butter, to serve

Pre-heat the oven to 180°C/160°C (fan), place the haddock in a small frying pan and cover with milk. Bring the milk to the boil and reduce the heat, then place a lid on top. Meanwhile butter two ramekins and place in a small roasting tin whilst the haddock poaches for around 5 minutes – until flaky and just cooked through.

Place a frying pan on a medium heat and wilt the spinach, then allow to cool a little and squeeze out excess water in a clean tea towel. Tip the spinach onto a board and chop, then divide between each of the ramekins.

Fill and boil the kettle, then remove the haddock from the pan with a slotted spoon. Into a bowl, flake the haddock, add half the cream, all the mustard and season with salt and pepper. Mix together and divide the mixture between the ramekins, then crack the eggs into a cup, one at a time, and pour them over the mixture into each ramekin. Spoon the remaining cream over the top and place the roasting tin halfway into the oven.

Carefully pour the hot water into the tray and place into the oven, then bake the eggs for 18-20 minutes, until the white is just set, and the yolks are still liquid. Just before the eggs finish baking, toast the sourdough.

When the eggs are ready, remove the tray from the oven and place each ramekin onto a serving plate. Season generously and serve with the fresh, crisp sourdough toast.



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