



GARLIC MUSHROOM HALO EGG ON BRIOCHE TOAST WITH PANCETTA

A simple yet flavourful breakfast, brunch or supper dish, inspired by classic French ingredients. There are few better combinations than mushroom and egg, and this recipe heroes both. Served with sweet, fluffy brioche it's a glorious contrast to the salty pancetta. For an extra touch of greenery, substitute mushrooms for sliced broccoli florets, or add chorizo for a fiery kick.

Prep time 5 minutes | Cook Time 10 minutes | Serves 1

30g pancetta, diced
40g butter, softened, plus extra to serve
120g chestnut mushrooms, sliced or quartered
1 Clarence Court hen egg
1 garlic clove, crushed
1-2 slices brioche loaf
A handful of fresh rocket, to serve
A handful of fresh parsley, to serve

Place a medium, non-stick frying pan on a medium heat. Add the pancetta, fry until golden and place to one side.

Return the pan to the heat and add half of the butter, allowing it to melt, then add the mushrooms and fry for a few minutes until golden. Arrange the mushrooms in a circle using a wooden spoon, season and make a well in the centre for the egg. Crack the egg into the middle and place the lid on the pan, to allow the white of the egg to set.

To a bowl, add the remaining butter and garlic and mix. Remove the pan lid and spoon the garlic butter over the mushrooms, before replacing the lid and allowing the butter to melt.

Toast or griddle the slices of brioche, butter the toast, then carefully lift the mushrooms and egg together onto the plate. Spoon over the pancetta and sprinkle over rocket or chopped parsley to garnish.



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