



CODDLED EGGS WITH ASPARAGUS AND PANCETTA

Coddled eggs are one of the most comforting ways to cook and serve eggs. They're silky, soft, super simple to make and can be given any flavour twist. In this recipe, we've opted for spring asparagus and salty pancetta. You will need two egg coddlers or a small ceramic pot like a ramekin, with a lid or tightly covered. Ramekins will most likely be thicker ceramic than coddlers, so the cooking time might be longer.

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

6 British asparagus spears
3 rashers of thin sliced pancetta
Knob of unsalted butter, melted
6 tablespoons double cream
Sea salt and freshly ground black pepper
2 large Clarence Court hen eggs
Toast, to serve

Click the woody ends from the asparagus. Discard the woody ends or save for soup. Finely slice the rest of the spears, leaving the tips. Place a large frying pan on a medium heat. Add the pancetta to the pan then, after 2 minutes, add the asparagus. Sauté for 3 minutes or until the pancetta crisps up.

Meanwhile place the coddlers into a saucepan snug enough to fit them both. Pour water into the pan until it reaches $\frac{3}{4}$ of the way up the side of the coddlers. Remove the coddlers and place the pan on to boil. Grease the inside of the coddlers with melted butter.

Crumble up the pancetta. Place 1 tablespoon of cream into each coddler, season and crack an egg into each. Then divide the asparagus and pancetta into both coddlers, season with pepper and cover with the remaining cream. Place the lids on the coddlers.

Once the water is boiling, reduce the heat to medium. Place the coddlers carefully into the water. Cook for around 8-10 minutes or until the egg white is set but the yolk is still runny.

Remove the coddlers from the pan and serve with hot buttered toast.



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