



CHILLI, MAPLE, BACON SOLDIERS

*Sweet, salty, spicy, crunchy goodness to dip into your jammy-yolked, boiled egg!
Try these simple twists on your regular toast soldiers as a weekend treat. For egg perfection, head to our website for our tried and tested timings.*

Prep Time 10 minutes | Cook Time 20-25 minutes | Serves 2

1 pack smoked, streaky bacon
3 tablespoons maple syrup
1 teaspoon cayenne pepper
A pinch of chilli flakes (optional)
2 sprigs of fresh rosemary, leaves picked and chopped
4 Clarence Court hen eggs
A handful of asparagus, to serve

Pre-heat the oven to 200°C/180°C (fan).

Line a shallow roasting tray with greaseproof paper. One at a time, take rashers of streaky bacon and twist them into long spirals then arrange on the tray until they are all twisted up.

Place the tray in the oven and bake for 15 minutes.

In a small bowl mix the maple syrup, cayenne pepper, chilli flakes (if using) and the chopped rosemary. Mix and place to one side.

Baste the bacon twists with the sticky sauce and bake for a further 5-10 minutes or until crispy and sticky. Serve with your favourite boiled egg and some griddled asparagus spears.



 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

