



SAGE FRIED EGGS

Finding new ways to enjoy a simple but satisfying fried egg is a pure joy. Say Hello to our sage fried eggs which bring a buttery, savoury, earthy point of interest to your plate, and almost feel like you're discovering the beauty of fried eggs all over again.

Turn into a more substantial supper with wilted leafy greens and cured meats or simply serve with some crunchy, sourdough toast or a sprinkle of chillis and enjoy the moment...

Prep Time 15 minutes | Cook Time 45 minutes | Serves 4

2 tablespoons olive oil or cold pressed rapeseed oil
2 large Clarence Court hen eggs
A few sage leaves
1 knob of unsalted butter
1 garlic clove
Sourdough toast, to serve
Sea salt
Freshly ground black pepper
1 red chilli, finely sliced

Place a large frying pan on a medium heat. Add the cooking oil and crack in the eggs. Allow to cook for 30 seconds then scatter the sage leaves around the eggs. The sage leaves will crisp up as the eggs start to cook. Add the butter, allow to bubble, and spoon over the eggs as the white firms and yolks stay jammy.

Meanwhile make your toast, cut the garlic clove in half, and rub the cut half over the toast. Drizzle with a little oil. Use a fish slice to transfer the eggs onto the toast. Season with salt and pepper, serve and top with sliced red chilli if you'd like to add a little heat.



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FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928


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