



CURRIED EGG MAYONNAISE WITH CRISPY CURRY LEAVES

A fabulous and flavoursome twist on a classic egg sandwich filling, bringing together two British favourites: egg mayonnaise and curry. Served here on a simple slice of toasted sourdough, with a sprinkling of fried, crispy curry leaves, and a touch of chilli spice, this makes for a magnificent mouthful.

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

For the mayonnaise:

1 Old Cotswold Legbar egg
1 teaspoon Dijon mustard
Juice of half a lemon
200ml light olive oil
An inch of ginger, peeled and finely grated
1/2 teaspoon turmeric
1/2 teaspoon garam masala
1/2 teaspoon curry powder
Sea salt
Cracked pepper

For the filling:

2 Old Cotswold Legbar eggs
10g micro coriander or chopped coriander
A slice of Sourdough
Chilli flakes, to taste
Sea salt
Cracked pepper
10g fresh curry leaves, fried in some ground nut oil until crisp

*You will need a stick blender and tall vessel to make the mayonnaise.

Bring a pan of water to the boil and with a slotted spoon add two eggs. Cook for 4 minutes then remove from the pan and place into iced water. Once cold, remove the shells and set aside.

Add the egg, mustard, lemon, and oil to your tall vessel and use the stick blender on high for around 7 seconds. Add the ginger, turmeric, garam masala, curry powder and give a good mix, before adding salt and pepper to taste.

Toast your sourdough, then roughly chop your eggs. Put the chopped eggs in a bowl, then add a good, heaped spoonful of curried mayonnaise and the coriander. Combine, then spoon onto toast, sprinkle with dried chilli, salt, and pepper, before scattering the fried curry leaves on top. The rest of your curried mayonnaise will last for a couple of days in the fridge.



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