



# DUKKAH CAULIFLOWER WITH A FRIED DUCK EGG

*Deep golden, dukkah-spiced cauliflower with a crispy fried duck egg and cool, herby yoghurt dip – what is not to love about this oh-so-delicious vegetarian dish inspired by middle eastern flavours? The generous amber yolks of our Braddock Whites provide a glistening nectar that pairs perfectly with the earthy spice. Give a good sprinkle of flaked almonds and seasoning to finish!*

Prep Time 20 minutes | Cook Time 20 minutes | Makes 4

1 medium cauliflower, cut into florets  
1 tablespoon whole cumin  
Sea salt  
6 tablespoons olive oil  
350ml thick yoghurt  
30g fresh mint, leaves removed and finely chopped – keep a little unchopped aside for garnish  
30g fresh dill, finely chopped, stalks as well – keep a little unchopped aside for garnish  
1 garlic glove, minced  
Juice of half a lemon  
3 tablespoons dukkah  
Butter, for frying  
4 Braddock White Duck eggs  
4 tablespoons toasted flaked almonds  
Cracked pepper

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

Place the cauliflower florets on a baking tray. Scatter over the cumin seeds and a good pinch of salt, then drizzle a couple of tablespoons of olive oil and give a good mix so all the cauliflower is coated. Place in the oven for 15 minutes.

In a medium sized bowl, add the yoghurt, chopped herbs, minced garlic, juice of half a lemon, a good drizzle of olive oil and a tablespoon of dukkah. Stir to combine, season to taste, and set aside.

Check the cauliflower after 15 minutes. Use a sharp knife to test – if it still feels a little firm, pop back in the oven for a couple more minutes. Once done, set on the side while you fry your duck eggs.

Put a small knob of butter and a splash of olive oil in a frying pan on a high heat. Once bubbling, crack the egg in. After a minute or so, once the edges of the white have started to crisp up, turn down to a medium heat, cover and cook for a further 2 minutes.

To serve, spoon the yoghurt onto each plate then add the cauliflower, a good scattering of the remaining dukkah, a few sprigs of mint and dill, then crown with the duck egg, a sprinkle of toasted flaked almonds and seasoning.



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