



CHARRED BRUSSEL SPROUTS AND CHORIZO BAKED EGGS

This is one of our favourite dishes for so many reasons: firstly, it shows there's very much life in Brussels sprouts beyond Christmas, particularly when you char them instead of boiling to bring out a subtly sweet, peppery flavour. Secondly, because the smoky chunks of chorizo are so moreish when the vibrant red juices are released through cooking, and lastly because baked eggs always feel so indulgent yet it's such an easy way for achieving a wobbly white and a divinely 'dippable' golden yolk.

Prep time 20 minutes | Cook time 30 minutes | Serves 2

Olive oil, for drizzling

500g Brussels sprouts, halved

300g potatoes, roughly chopped into chunky pieces

2 garlic cloves, crushed

100g chorizo, roughly chopped

50g cavolo nero, leaves stripped from tough stalks
and roughly chopped

4 Burford Brown eggs

Pinch of Aleppo pepper

Small handful of fresh dill, leaves picked

Lemon wedges, to serve

Toasted sourdough, to serve



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Start by placing a large pan of salted water on to boil and preheating the oven to 200°C/180 °C (fan.)

Place the potato chunks into the simmering water and let them parboil, you still want them to hold their shape. When they are just tender, drain them and allow to steam.

In a small skillet – we used individual serving ones; however, you could use one larger one to share – drizzle in some olive oil and place onto a medium heat. Add the Brussel sprouts and potato chunks and let them sizzle and char. Keep turning them, so they cook evenly, and nice and golden brown on all sides. Once they have reached this point, add the crushed garlic and chorizo pieces, and fry them for a few more minutes.

Next add the cavolo nero and stir it though, letting it cook and wilt for a couple of minutes.

Now you want to create two wells in each of the skillets (or 4 in a large skillet) and carefully crack in the Burford Brown eggs. Place the skillets into the preheated oven and allow them to cook through for approximately 5-8 minutes until the egg whites are set but the yolk is still soft and runny.

Remove from the oven and sprinkle over some Aleppo pepper flakes, salt and pepper, and some sprigs of dill. Finally, finish with a squeeze of lemon and serve immediately alongside some toasted sourdough for dunking.



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