



# JERUSALEM ARTICHOKE FRITTERS WITH SAGE FRIED EGGS AND DILL YOGHURT

*Crispy, golden artichoke fritters make a quick yet hearty dish that feels so generous and giving. Topped with perfectly fried eggs, sizzled with sage, and a cooling dill yoghurt for a delicious hot versus cold seasonal supper.*

Prep time 20 minutes | Cook time 15-20 minutes | Serves 2

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120g potatoes	Vegetable oil, for frying
180g Jerusalem artichoke	Handful of sage leaves
5 Burford Brown eggs	100g Greek yoghurt
3 tablespoons plain flour	50g dill, finely chopped
Pinch of cayenne	Lemon wedges, to serve
Sea salt and black epper	

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Start by grating the potatoes and Jerusalem artichoke. Place all of this into a clean tea towel or muslin and then squeeze out as much of the excess moisture as possible.

Place the dry gratings into a large clean bowl. To this add the 3 eggs, plain flour, cayenne pepper and plenty of seasoning. Mix the mixture well and then form 8 equal sized patties, using your hand to press them together.

In a large shallow frying pan add some vegetable oil halfway up and gently heat. You can check it's the right temperature by adding one of the gratings and seeing if it sizzles. If it does, then you are ready to fry your fritters.

Fry them in batches for approximately 3 minutes on each side until golden brown and crispy. Remove with a slotted spoon and place onto a baking tray in the oven to keep warm while you fry the rest and prepare the eggs.



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Create a dill yoghurt to serve with the fritters by mixing the yoghurt, chopped dill and some seasoning in a small bowl and set to one side.

Heat some oil in a frying pan and then add your Burford brown eggs and fry. When they are nearly cooked, throw in the sage leaves to the same pan and let the sizzle and go crispy in the oil.

When you are ready to serve, place three or four fritters on each plate, top with the crispy fried eggs and sage leaves and serve with the dill yoghurt and lemon wedges.



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