



SPINACH AND FETA BAKED EGGS

We affectionately call baked eggs 'lazy eggs' because they are so, so simple to make, but that name really does not justify how delicious they are. Just set egg whites (with a wobble) and an irresistible runny yolk without any fuss. We've thrown in some peppery spinach and salty feta to give these a little extra. Top tip – a good ramekin is a kitchen essential; we use our artisan ramekins from the Clarence Boutique.

Prep time 5 minutes | Cook time 12 minutes | Serves 4 (individual ramekins)

Knob of butter, for greasing
200ml double cream
150ml milk
Salt and cracked black pepper
100g feta cheese, crumbled
50g spinach, chopped
4 Burford Brown eggs
A small handful of fresh dill, leaves picked
Toasted sourdough, to serve

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

Take each of your ramekins and grease the insides with a little butter, then place them onto a baking tray.

Mix the cream and milk into a jug and season well with salt and pepper. Add the chopped spinach and stir through. Pour the mixture into the ramekins, making sure they are evenly distributed.

Carefully crack a Burford Brown egg into each ramekin. Then crumble over the feta onto each ramekin and sprinkle with some of the dill sprigs. Give each ramekin a final grind of cracked black pepper over the top and then place into the pre-heated oven.

Bake the eggs for 10-12 minutes until the whites are set but the yolks are still runny (if you would prefer a firmer set egg then bake for 15 minutes). Remove from the oven and then serve with toasted sourdough for dunking.



    clarencourt.co.uk

Follow us on social media for more inspiring recipes, fabulous photography, seasonal collections, competitions and events.

FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928




Clarence Court