



DEEP FRIED EGG AND TOMATO SALAD

Crispy indulgence meets fresh summer flavours in this simple, satisfying salad. Juicy tomatoes and creamy fried eggs are elevated with a drizzle of chilli crunch oil and a scattering of fragrant Thai basil leaves. A punch of lime cuts through the richness, making this dish as refreshing as it is decadent.

Prep time 15 minutes | Cook time 12 minutes | Serves 1

Ingredients

500g Isle of Wight tomatoes
2 Clarence Court Leghorn White eggs
Vegetable oil, for frying
Tonkotsu chilli oil
½ bunch of Thai basil
Lime, zest and wedges

Slice your tomatoes, however you like, place onto a serving platter and season generously.

Place your vegetable oil into a frying pan and fill the frying pan to 2cm full. Have a tray lined with kitchen paper nearby and heat the vegetable oil until hot, around 180c.

Once hot, drop in your first egg, watch as it puffs up and cook for around one minute. Using a slotted spoon move to the lined baking tray. Repeat this process with your remaining egg.

Place the eggs on top of the tomatoes, drizzle with the chilli oil and tear over the Thai basil leaves. Grate over the lime zest and serve with lime wedges.



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