



SOFT BOILED EGGS WITH TOMATOES AND PROSCIUTTO

The flavours of summer shine through this dish. We've paired sweet, heritage tomatoes with salty prosciutto, our soft, sunshine yolks and crispy, toasted breadcrumbs. Brunch, lunch, supper or a side, it's delicious for all food occasions.

Prep time 15 minutes | Cook time 10 minutes | Serves 2

Ingredients

4 Clarence Court eggs, room temperature
100g Prosciutto Toscana
50g good quality bread, crumbed
½ lemon zested
4 tbsp Olive oil
1 small garlic clove, grated
30g basil
4 seasonal tomatoes

Bring a pan of water to a boil, add the eggs and boil for 5 minutes exactly, remove from the pan and run under cold water, peel and hold in the cold water until ready to use.

Add 3 tbsp of the olive oil to a frying pan gently heat before adding half the basil leaves left whole, fry gently until translucent and crisp, remove and drain on kitchen paper. Add the breadcrumbs, and the remaining basil finely chopped. Fry gently until golden and crisp. Season with cracked black pepper, sea salt and the zest of half a lemon.

Grate 1 of the tomatoes discarding the skin, add the remaining olive oil, grated garlic clove and season with sea salt and black pepper.

Slice the remaining tomatoes and divide between the plates, drizzle with the tomato dressing, top with the prosciutto, add your eggs and scatter with the crumbs and crispy basil.



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