



# CRISPY EGG YOLK CROQUETTE AND BRESAOLA

*Golden, crisp and a little indulgent, this dish is all about contrasting flavours and textures. Rich egg yolk encased in a delicate croquette shell is paired with the deep savoury flavour of air-dried bresaola and a punchy, herb dressing. It's the kind of starter that turns heads and sparks conversation.*

Prep time 3 hours 25 minutes | Cook time 5 minutes | Serves 2

---

## For the egg yolk croquettes

100g panko breadcrumbs  
1 tsp oregano  
Pinch of salt  
Ground black pepper  
2 Burford Brown egg yolks  
500ml of vegetable oil

## For the bresaola

80g-100g bresaola  
2 tbsp parsley, finely chopped  
1 tbsp of capers, roughly chopped  
20g cornichons, finely chopped  
½ tsp red wine vinegar  
3 tbsp olive oil  
Pinch of flaky sea salt  
Few drops of tabasco  
Handful of rocket

---

Place the panko breadcrumbs, oregano and seasoning into a container, and carefully separate the egg yolks from the whites. Reserve the whites for another recipe. Place the yolks into the breadcrumb mixture. Place the mixture into the freezer for 2 to 3 hours.

Meanwhile, mix the chopped parsley, capers, cornichons, red wine vinegar, olive oil, tabasco and season well. Stir and leave until ready to serve.

Once the egg yolks have frozen, heat your oil in a medium saucepan with a depth of 5cm to 180 degrees, over a medium heat with a pan lid nearby and a tray lined with paper. Once the oil is hot, using a slotted spoon carefully lower in the breadcrumbed egg yolk. Cook for one minute, turning over, or until golden on both sides. Remove onto the lined tray.

Place 4 to 5 slices of bresaola on each plate, sprinkle over the rocket. Place the egg yolk croquette on top in the middle and generously drizzle over the dressing.



[clarencourt.co.uk](http://clarencourt.co.uk)

Follow our crown for exclusive recipes from top chefs, behind-the-scenes access to restaurants and celebrities, plus incredible competitions and once-in-a-lifetime experiences you won't want to miss.

FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928



Clarence Court