



CRISPY FRIED EGG TORTILLAS WITH GREEN PEPPER SALSA

A lively dish that brings colour and character to the table, these tortillas are a joyful celebration of texture and bold, fresh flavours. At its heart lies the crown jewel: a Clarence Court egg, fried gently topped with golden, bubbling feta for a delightfully crisp edge and gloriously runny yolk.

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

For the pickled onions

1 small red onion, finely sliced
1 lime, zest and juice

50ml of olive oil

2 limes, squeezed

For the salsa

1 green pepper, deseeded and roughly chopped
25g coriander
25g mint
2 green chillies or jalapenos, deseeded if preferred
1 small garlic clove

For assembly

4 small corn tortillas
1 tbsp olive oil
50g feta
1 avocado, sliced
4 Clarence Court eggs
20g dill

Place the sliced red onion, zest and juice of 1 lime with a pinch of salt to a bowl and leave to sit for 30 minutes. Until light pink and slightly pickled.

Heat a medium frying pan to hot, add the green pepper and wait until beginning to char and soften, around 3 minutes. Tip out and allow to cool.

Add the rest of the ingredients for the salsa to a blender and once the pepper has slightly cooled add the pepper and blitz until smooth, taste for seasoning, and adjust accordingly. Place to the side until ready to use

Toast the tortillas in the pan and keep warm.



CRISPY FRIED EGG TORTILLAS WITH GREEN PEPPER SALSA

Add 1 tbsp olive oil to the pan, set over a medium to high heat and sprinkle in the feta, leave until beginning to go golden, crack the eggs on top continue to cook until set, a lid can be added to speed this up.

Place the tortillas on the plates, add a good base of the salsa on top of each, divide the avocado on top followed by the crispy feta egg. Sprinkle over the pickled onions, torn dill and serve.



clarencecourt.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

