



CURRIED DEVILLED EGGS

A bold and aromatic twist on the classic canapé, these Curried Devilled Eggs are perfect for the discerning palate. Made with our richly golden Burford Browns, this dish marries British tradition with a touch of spice-laden flair. Whether passed around at summer garden soirees or served as an elegant dinner party starter, these little bites are sure to impress.

Prep time 30minutes | Cook time 12 minutes | Serves 8

Ingredients

12 Burford Brown eggs
4 tablespoons mayonnaise
1 tbsp curry powder
½ tsp chilli powder
1 tsp English mustard
1 tsp flaky sea salt
4-6 drops of tabasco

For the temper

2 tbsp cold pressed rapeseed oil/ghee
1 tsp cumin seeds
1 tsp nigella seeds
1 tsp coriander seeds
20 curry leaves

Boil your eggs for 8-10 minutes. Rinse the eggs in cold water, to cool down quickly. Plunge into a cold-water bath and peel when ready to use.

Halve the eggs lengthways and using a teaspoon remove the yolk and place into a mixing bowl. Add mayonnaise, curry powder, chilli powder, English mustard, salt and tabasco into the bowl. Mash it together lightly and then blitz with a stick blender. Loosen with a little water if needed. Put the filling into a piping bag fitted with a star nozzle.

Make the curry leaf temper. Heat through the oil over a medium to high heat, once hot, add in the curry leaves and cook for 1-2 minutes until crisp and remove to a plate with a paper towel. Then add the remaining seeds and cook until popping and fragrant, remove from the heat.

Arrange the egg whites onto a large plate, pipe the egg yolk mixture onto each one. Drizzle over the temper oil, seeds, and curry leaves and serve.



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