



PARMA HAM, EGGS AND ASPARAGUS

A fresh, verdant twist on a classic, this elegant dish is a celebration of early summer produce and simple, good cooking. With British asparagus and sweet garden peas forming the vibrant green base, crowned with a perfectly poached egg and adorned with crisp shards of Parma ham, it's a dish that feels indulgent yet fresh, homely but refined.

Prep time 10 minutes | Cook time 25 minutes | Serves 2

4 slices of Parma ham
2 tbsp of olive oil
30g panko breadcrumbs
1 garlic clove, crushed
10g Parmesan, finely grated
200ml of chicken or vegetable stock
1 bunch of British asparagus, trimmed and cut into 2 cm pieces
200g peas, frozen
570g Bold Bean butter beans
2 tbsp of crème fraiche
2 Clarence Court eggs, fridge cold

Place the Parma ham in a dry frying pan and place over a medium heat. Leave until it crisps up on one side, around 2 minutes, flip and crisp the other side. Then remove to a plate lined with paper, and break into shards when cooled.

In the same pan, heat 2 tbsp of olive oil over a medium heat stir in the panko breadcrumb and mix in the garlic clove. Once the breadcrumbs are golden grate over the parmesan allowing the breadcrumbs to form clumps stirring together. Season and remove onto a plate lined with paper.

Place the stock in a saucepan and add the peas and the asparagus to cook in the stock for 5 minutes and then remove ½ the peas with a slotted spoon and all the asparagus. Blitz the remaining stock and peas using a stick blender until smooth.

Add the beans and their liquid to the pan to warm through and stir in the crème fraiche, leave gently bubbling over the heat while you prepare the other elements, stirring occasionally.

Heat boiling water in a pan until lightly simmering. Salt the water. Swirl the water lightly and crack the eggs into pan. Leave to simmer in the water for 2-3 minutes until set.

When ready to serve, divide the beans between the bowls, top with the saved asparagus and peas. Add the crispy Parma ham, top with an egg and sprinkle over the pangrattato.



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