



BEETROOT MARINATED EGGS

These beetroot-marinated eggs make a vibrant, flavour-packed brunch, with soft-boiled eggs steeped in pickled beet juice, paired with a fresh, earthy salad of candy and golden beetroot, baby chard and a punchy mustard dressing. Finished with a scatter of salted crisps for crunch, the result is an eye-catching and satisfying salad.

Prep time 10 minutes, plus 2 hours to marinate | Cook time 5 minutes | Serves 2

4 Burford Buff eggs, soft-boiled for 5 minutes
100ml pickled beetroot juice
100ml water
1 candy beetroot, peeled
1 golden beetroot, peeled
50g jarred beetroot
3 tbsp light olive oil
1½ tbsp white balsamic vinegar
1 tsp Dijon mustard
Baby chard
Salted ridge crisps

Peel the eggs and place them in a snug fitting dish. Pour over the pickled beetroot juice from the jar and leave to sit for minimum 2 hours maximum 4 hours in the fridge. Top the jar up with white balsamic vinegar.

Slice and chop the fresh and jarred beetroots.

Make the dressing by whisking the olive oil with the white balsamic and Dijon mustard, then season and drizzle over the sliced beetroots and toss with the baby ruby chard leaves.

Remove the eggs from the pickling liquor, pat dry and slice in half. Place on the top of the beet salad and crumble over the crisps to finish.



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