



CRISPY RICE PAPER WITH EGG AND SALMON TARTARE

This quick and elegant dish is the perfect blend of texture and flavour, with crispy, puffed rice paper cradling a golden egg yolk, topped with soy-marinated salmon tartare and lightly pickled vegetables. A sprinkle of Furikake adds umami crunch, while the yolk doubles as a rich, silky sauce. Ready in under 15 minutes, it's perfect for impressing guests or indulging in a gourmet moment at home.

Prep time 10 minutes | Cook time less than 5 minutes | Serves 2

1 baby cucumber, julienned
1 small carrot, finely julienned/shredded
1 shallot, peeled and finely sliced
1 tbsp rice wine vinegar
¼ tsp sea salt
¼ tsp caster sugar
100g sushi grade salmon
1 tbsp soy sauce
150ml neutral oil
2 round rice paper sheets
2 Burford Brown egg yolk
Furikake seasoning

First lightly pickle the cucumber, carrot and shallot. Place all the prepared veg in a small bowl with the rice wine vinegar, a pinch of sea salt and a pinch of sugar, mix and leave to sit for 15 minutes.

Cut the salmon into small cubes, toss in the soy sauce and set aside.

Pour the oil in medium frying pan on a medium heat. When hot, place the rice paper on a board and place the egg yolk in the middle of the rice paper. Gently lower the rice paper and egg yolk into a pan it will begin to sizzle and puff up, once the egg yolk has slightly set. After 30 seconds carefully remove from the pan and repeat with the second sheet.

Dress each puffed rice sheet with the salmon, pickled vegetables and sprinkle over the Furikake seasoning. Eat immediately, bursting the egg yolk to create the sauce.



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