



CRISPY RICE SALAD

Golden, oven-crisped rice meets fresh herbs, crunchy veg and a punchy peanut-sriracha dressing in this vibrant, flavourful salad that's deceptively simple to make. Topped with delicate ribbons of omelette and a scatter of roasted peanuts, it can be served as a light lunch or a shareable starter.

Prep time 15 minutes | Cook time 20 minutes | Serves 2

2 tbsp neutral oil

250g cooked sushi rice

2 tbsp soy sauce

1 tbsp sesame oil

2 Large Burford Buff eggs

½ cucumber

3 salad onions, finely sliced

20g Thai basil, leaves picked and torn

20g Mint, leaves picked

20g Coriander, leaves picked

1 green chilli, finely sliced

For the dressing:

1 tbsp smooth peanut butter

1 tbsp soy sauce

1 tbsp rice wine vinegar

1 heaped tsp honey

1 tbsp sriracha

1 tbsp sesame oil

To serve:

20g salted and roasted peanuts, roughly chopped

1 Lime, cut into wedges

Heat your oven to 200C (fan). While that's coming up to temperature, line a baking sheet with parchment, put 2 tbsp of oil on the tray and toss the pre-cooked rice through the oil making sure each grain is coated. Then drizzle over 2 tbsp of soy sauce and toss again.

Press the rice flat into the tray and put it into the oven for 20 minutes, turning halfway through until golden and crispy, then place into a bowl.

Add 1 tbsp of the sesame oil into a frying pan, whisk the eggs together and pour into the pan. Leave to set, before drawing in the sides and tipping the pan to make a firm thin omelette.

Remove the omelette from the pan and roll it up before finely slicing. Place it to one side, ready to dress on the salad.

Slice the cucumber in half horizontally and cut into slices on the diagonal ½ cm thick. Add these to the rice bowl along with the salad onions.

Mix the peanut butter, soy sauce, rice wine vinegar, honey, sriracha, chilli crisp oil and remaining sesame oil. Toss into the bowl with the crispy rice, cucumber and salad onions.

Gently toss the herbs into the bowl. Serve on plates and place the ribbons of omelette on top.

Scatter with crushed peanuts, sliced chilli and extra herbs, and serve with a lime wedge on each plate.



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