



ONE PAN PROSCIUTTO EGGS

This rustic, one-pan dish layers crispy sourdough, salty prosciutto and fiery chilli with perfectly poached eggs nestled in a savoury mix. Finished with fresh rocket and parsley, it makes a speedy, flavour-packed meal, anytime of day.

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

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| 2 tbsp olive oil | 1 tbsp sherry vinegar |
| ½ red onion, roughly chopped | 4 Burford Buff eggs |
| 2 slices prosciutto, cut roughly into small pieces (½ inch) | Salt and pepper to season |
| 2 slices of white sourdough bread, cut into 1cm cubes | To serve |
| 1 red chilli, finely chopped | 2 handfuls of rocket |
| 1 medium tomato, halved, seeds removed and chopped | 1 tbsp chopped parsley |
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Add 1 tbsp of oil to frying pan on medium heat. Fry onion for 2 minutes then add prosciutto, and bread bits.

Drizzle a little more oil to help the bread crisp up and cook for a further 3 minutes. Gently shake the pan to turn the bread, then continue cooking for an additional 3 minutes.

Now add the tomato, chilli, salt and vinegar and give it a good stir for 30 seconds.

Make 4 little wells in the mixture in the pan. Crack an egg into a small bowl and tip it into one of the wells. Repeat this for the rest of the eggs, then cover with a lid to help the top of the eggs cook.

Cook for a further 2 to 3 minutes until the eggs are to your liking.

Sprinkle with rocket and parsley and serve.



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