



QUAIL EGG BLINIS

These quails' egg blinis are bite-sized beauties – perfect for parties, picnics or an elegant snack. Fluffy, golden blinis are topped with creamy egg mayo, delicate halves of soft-boiled quails' eggs and a garnish of fresh herbs. Serve warm or at room temperature and watch them disappear fast.

Prep time 10 minutes | Cook time 30 minutes | Makes 24

12 Clarence Court quail's eggs
2 Leghorn White eggs, hard boiled
1tbsp mayonnaise
20g chives, finely chopped

For the blini:

150g self-raising flour
2 large Leghorn White eggs
120ml milk

To serve:

Fresh dill, chive or cress
Flavoured Maldon salt

Place the flour in a large bowl, make a well in the centre, add the eggs and the milk and slowly start to draw in from the sides until incorporated and smooth.

Season with sea salt and cracked black pepper and set aside.

Heat a skillet until hot, wipe with neutral oil, spoon in tbsp of the blini mixture, wait until bubbles start to form on the surface before flipping cook for another minute then remove from the pan and repeat until all the mixture is used.

Prepare a bowl of iced water. Boil a pan of water, use a large, slotted spoon to lower all the quails' eggs in at the same time, boil for 2 ½ minutes, remove with the same spoon and plunge into a bowl of iced water.

Peel and set aside.

Mash the hard-boiled eggs with the mayo, season and stir in the chives.

Top each blini with the egg mayo, half a quails' egg, a sprig of fresh dill, chive or cress and a sprinkle of flavoured Maldon salt.



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