



CHORIZO AND SAGE CLOUD EGGS

*Cloud eggs are a charming and whimsical way of serving up a tasty breakfast treat.
Shaped into light, fluffy, flavoured clouds with a bright yolk glistening in the
centre like little rays of sunshine.*

Prep time 10 minutes | Cook time 20 minutes | Serves 4

100g cooking chorizo
A small handful of sage leaves
4 Leghorn White eggs
Sea salt
30g parmesan, finely grated
A small handful of chives, chopped
Freshly ground black pepper
Peppery green salad
Buttery, toasted English muffin

Pre-heat the oven to 220c/ 200 f and line a baking sheet with greaseproof paper.

Place a medium frying pan on a medium heat. Squeeze the chorizo meat from the skins and add to the pan. Break the chorizo up with a wooden spoon and cook for 10 minutes or until the oil is released and the meat is starting to crisp up. Use a slotted spoon to remove the chorizo from the pan and place in a bowl lined with kitchen paper. Save the remaining oil in the pan and place back on a medium heat. Add the sage leaves and fry until crisp. Remove with the slotted spoon and place on top of the chorizo.

Carefully separate the eggs, keeping the yolks in a small bowl and the whites in a large mixing bowl. Using an electric whisk beat the whites into stiff peaks with a pinch of salt. Gently fold in the grated parmesan and chopped chives. Spoon the egg whites on to the lined tray. Make into 4 equal sized rings with a hole in the centre big enough to just sit the yolk in.

Place the tray in the oven and bake for 3 to 4 minutes until the egg whites are just starting to brown. Remove the tray from the oven and carefully spoon the egg yolks into the centre of each cloud. Return to the oven for a further 3 to 4 minutes until the yolk is just cooked. Remove the clouds from the oven and serve straight away with a sprinkling of chorizo, scattering of sage leaves and a crack of black pepper.



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