



CRUMPETS WITH POACHED EGGS & CELERIAC SLAW

Bright, punchy and full of contrasting flavours, this dish is a satisfying twist on a simple brunch staple, with soft poached eggs nestled on a bed of crisp celeriac slaw on hot, toasted crumpets. Peppery watercress and fresh coriander help to keep things fresh, while the creamy yolk ties everything together.

Prep time 15 minutes | Cook time 5 minutes | Serves 2-4

1 large jalapeno
30g pistachios
50g watercress, plus extra to serve
1 Clove garlic
4 tbsp olive oil
2 tsp lemon
 $\frac{1}{2}$ celeriac (about 250g)
4 poached Seabright Sage eggs
 $\frac{1}{2}$ small red onion
10g coriander sprigs
4 crumpets, to serve
Salt and Pepper

To make a pesto, peel the garlic, then half and deseed the jalapeno, and toss them into a high-powered blender with the pistachios, watercress and garlic.

Finely grate over the lemon zest and squeeze over 2 tsp juice. Add the olive oil, a good pinch of salt and pepper and blitz until smooth.

Meanwhile, peel the celeriac and slice it into thin matchsticks. Peel and thinly slice the onion and toss it into a bowl with the celeriac and pesto. Season to taste, then fold in the coriander sprigs.

Poach the eggs one at a time by dropping them into a saucepan of boiling water and letting them gently simmer for 2 to 3 minutes for runny yolks. Use a slotted spoon to transfer them to a kitchen-paper-lined plate.

To serve, toast the crumpets, then top with the slaw and a poached egg.



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