



# SWEET AND SALTY CRISP EGG PARCELS

*Golden, crisp pastry gives way to a molten egg centre, creamy cheeses and sweet pops of fig in these indulgent and surprisingly simple parcels. Sage and walnuts add earthy depth, while a warm drizzle of honey brings everything together. They're an ideal option when you want something special without the fuss.*

Prep time 15 minutes | Cook time 8 minutes | Makes 2

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4 sheets of brik or filo pastry	2 Seabright Sage eggs
30g butter, melted	4 sage leaves
100g cottage cheese	20g walnuts, crushed
50g goat's cheese	1 tbsp honey
20g dried figs, chopped	

Take 2 of the pastry sheets, brush both with melted butter and stack them on top of each other.

Separate 1 egg into two bowls, keeping the yolk whole, and roughly whip the egg white with a fork to loosen before pouring it over the pastry sheets, ensuring it covers the entire surface.

Spread half of the cottage cheese in the centre and top with half of the goat's cheese. Top with the egg yolk, scatter with half of the chopped figs, 2 torn sage leaves and half of the chopped walnuts.

Fold in the sides to form a neat square and repeat the process with the remaining ingredients to create a second filo parcel.

Heat a pan over a low heat, cook the parcels gently on both sides for 2 minutes with a lid on until golden and crisp.

Drizzle with honey (warmed if preferred) and sprinkle with sea salt and cracked black pepper. Serve immediately.



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