



BUTTER-SOFT EGGS WITH SWEET LEEKS AND BEETROOT

Silky eggs meet sweet, slow-softened leeks and earthy beetroot in this vibrant, comforting dish. Warm spices and foaming butter bring richness, balanced with fresh dill, peppery watercress and cool yoghurt. It's a nourishing and wonderfully simple dish that's ideal for an easy brunch or a relaxed weeknight supper.

Prep time 10 minutes | Cook time 15 minutes | Serves 2

1 tbsp olive oil
1 onion
150g leeks (1 medium)
250g cooked beetroot
80g watercress
1 tsp ground cumin
25g dill
4 Old Cotswold Legbar eggs
100g Greek yoghurt
40g unsalted butter
½ tsp paprika
Pinch chilli flakes
Salt and pepper

Peel and thinly slice the onion and leeks. Heat the oil in a large nonstick frying pan over medium heat. Add the onions and leeks and a pinch of salt and cook to soften for 8–10 minutes, stirring occasionally.

Dice the beetroot, chop most of the dill and discard any thick watercress stems. Add the cumin and beetroot to the pan and toss for 1 minute. Add the chopped dill and most of the watercress (reserving a few small leaves to garnish) to wilt.

Make holes in the mixture and crack in the eggs, seasoning each one with a pinch of salt. Cover and cook for about 4 minutes until the eggs are cooked.

Meanwhile, melt the butter in a small saucepan with the paprika, chilli flakes and a pinch of salt until foaming.

Dot the Greek yoghurt over the egg mixture, then pour over the foaming butter and sprinkle over the remaining dill and watercress.



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