



DEEP FRIED QUAILS EGGS AND PICKLES

These loaded choux buns combine airy pastry, a delicate chocolate craqueline topping and soft clouds of Chantilly cream, topped with fresh fruit and a drizzle of tart berry compote. Once assembled, each bun becomes an elegant and indulgent dessert that delivers richness, sweetness and texture in every bite.

Prep time 20 minutes | Cook time 20 minutes

2 packs of quails eggs
12 cornichons
30g plain flour
1 medium Burford buff egg
50g fine Panko crumbs
½ tbs smoked paprika

To serve

Smoked crispy bacon, finely chopped
500ml sunflower oil, to deep fry
Mary Berry's Blue Cheese Dressing, to dunk

Heat a pan of salted water and soft-boil the quails' eggs for 2 minutes, then remove from the pan with a large slotted spoon and place them into a bowl of iced water. Peel and set aside.

Drain the cornichons and pat them dry. Take three bowls and place the flour in the first, beat the egg in the second, and the panko in the third with smoked paprika and a generous few twists of cracked black pepper.

Heat the oil to 200°C. Toss the eggs and the cornichon through the flour and egg, and toss in the panko breadcrumbs to coat.

Deep fry both of these in batches until golden, draining on kitchen paper before scattering them with the bacon bits and grated Parmesan. Serve with Mary Berry's Blue Cheese Dressing to dunk.



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