



CONFIT EGG YOLK

This confit egg yolk is a tiny bit of kitchen magic – simple to make but rich and silky to eat. Gently cooked low and slow in olive oil with fragrant aromatics, the yolk transforms into a savoury golden spread. Best served on hot toast for a decadent breakfast (or midnight snack).

Prep time 5 minutes | Cook time 25 minutes or 40 minutes for a more spreadable yolk
Makes 1 ramekin dish spread

2 large Burford Brown egg yolks
Olive oil to cover
Aromatics such as pink peppercorns, thyme and garlic
Wildfarmed Sourdough (toasted), to serve

Heat your oven to 90°C. Place the egg yolks in a ramekin and cover with olive oil. Add a whole garlic clove, a small sprig of thyme and a few pink peppercorns.

Cook in the oven for 25 mins for a runny yolk or 40 mins for a jammy, spreadable yolk.

Spread onto hot toast to serve.



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