



CRISPY DEVILLED EGGS

These crispy devilled eggs take the classic party favourite and turn the volume up. Soft, creamy yolks are covered in a golden, crunchy coating for a bite that's rich and seriously moreish. The everything seasoned panko crust adds irresistible texture, while smoked trout, capers and pickled onions add brightness and depth. They're a little indulgent, a little cheffy and absolutely worth the effort – the kind of appetiser that disappears the moment it hits the table.

Prep time 45 minutes | Cook time 10 minutes | Serves 12

For the eggs:

8 large Burford Buff eggs (this includes 2 for the pane)
3 tablespoons mayonnaise
1 teaspoon Dijon mustard
A squeeze of lemon juice
100g plain flour
50g panko breadcrumbs
2 tablespoons everything bagel seasoning or nigella
and sesame seeds

Vegetable oil, for frying

Sea salt

Black pepper

To serve:

2 tablespoons baby capers

50g smoked trout

A few pickled red onions

A couple of sprigs of dill

Put 6 of the eggs into a saucepan and cover with cold water. Bring up to a boil, then gently simmer for 9 minutes. Immediately transfer them to an ice bath to cool.

Once cool, peel the eggs and cut them in half lengthwise. Pop the yolks in a bowl and mash with a fork. Add the mayonnaise, Dijon mustard and lemon juice. Mix together and season to taste with sea salt and black pepper. Cover until ready to use.

Meanwhile, crack the remaining 2 eggs into a large shallow bowl and beat with a fork to combine.

Place the flour in a second large shallow bowl and mix the panko breadcrumbs and bagel seasoning in a third.

When ready to serve, heat vegetable oil in a deep saucepan and line a baking tray with kitchen paper.

Coat the egg whites in the flour, dust off the excess, then coat in the beaten egg so there are no dry spots. Then transfer to the bowl of panko breadcrumbs, pressing to ensure they are coated evenly.

Dry the capers in kitchen paper, then fry in the oil until crisp for about 30 seconds. Transfer to the lined baking tray. Fry the egg whites in batches until golden on all sides, for about 3 minutes in total, then use a slotted spoon to transfer to the lined baking tray, yolk side down.

Spoon egg yolk mixture into the divots of each egg white half. Top with a piece of salmon, a few crispy capers, a slice of pickled red onion and a sprig of dill. Sprinkle with extra bagel seasoning, if desired.



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