



# RICOTTA PIZZETTES

*The pizzettes are a perfect brunch meets dinner dish that's playful and elegant. Puffy, golden fried bases provide a delicious canvas for cool, creamy ricotta and a tangle of lemony greens. A just set poached egg adds richness, while a drizzle of chilli spiked honey butter brings heat and gloss. It's fresh, indulgent and full of texture.*

Prep time 30 minutes | Cook time 20 minutes | Serves 4

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## For the dough

1 teaspoon sugar

7g dry yeast

200ml warm water

50g Greek-style yoghurt

350g strong flour

1 tablespoon olive oil

1 teaspoon sea salt

Neutral oil for frying (sunflower or light vegetable oil)

## For the topping

4 medium-thick asparagus spears

10g mixed herbs (we used dill and tarragon), picked

20g (a handful) of pea shoots

1 tablespoon nigella seeds

½ lemon

Olive oil

250g ricotta

4 large Seabright Sage eggs

## For the chilli-spiced honey butter

60g unsalted butter

A pinch of smoked paprika

A small red chilli, thinly sliced

Sea salt

2 teaspoons honey

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Combine the sugar, yeast and water in the large bowl of an electric stand mixer and leave for 5 minutes. Add the flour, oil, yoghurt and salt, and mix by hand to form a scraggly dough, then use the dough hook to beat on medium speed for 5 mins or until smooth and elastic (it will still be quite sticky).

Transfer to a clean surface and use a dough scraper to shape into a ball, then place in a lightly greased bowl, cover and let it rise for about 1 hour until it has doubled in size.

Lightly flour a clean work surface and tip out the dough. Cut into 4 pieces of about 155g each and shape each into a ball. Cover with a clean towel and let them rest for 10 minutes.

Heat a glug of oil in a small and deep frying pan to 170°C. Meanwhile, press each ball into a circle about 14cm in diameter and 1cm thick. Working on one pizzetta at a time, carefully lower a round into the oil and cook until golden brown on each side for about 2 minutes per side. Transfer to a wire rack set over a baking tray. Keep warm in the oven while you get on with the other bits.

For the topping, shave the asparagus using a vegetable peeler and toss together with the herbs, pea shoots, nigella seeds, a squeeze of lemon juice and a drizzle of olive oil. Season with salt and pepper.

To poach the eggs, bring a saucepan of water to the boil and, working one at a time, crack the eggs into a fine mesh sieve. Rest the sieve in the boiling water so the egg is completely submerged, cooking for 2-3 minutes for a runny centre. Scoop the poached eggs out of the sieve with a spoon and place them onto a plate lined with kitchen paper until ready to use.

Melt the butter in a small pan, then cook gently until golden and biscuity-smelling. Add the smoked paprika and sliced chilli (it will start to foam). Cook for 30 seconds, then remove from the heat and add a pinch of sea salt and whisk in the honey.

To assemble, dollop ricotta on each flatbread and season with salt and pepper. Pile on the salad, a poached egg, then drizzle with the browned honey butter.



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