



SALT-CURED EGG YOLKS WITH FENNEL AND ORANGE

These salt cured egg yolks with fennel and orange are perfect for adding a rich, parmesan like depth to pastas, salads and buttery toasts. Over a few days, the yolks firm up into golden, savoury gems infused with citrus, anise and herbs. Once dried, they grate beautifully to elevate any dish.

Prep time 10 minutes, plus 5 days to cure | Cook time 1 hour | Makes 6

6 large Burford Brown egg yolks
350g fine sea salt
350g caster sugar
½ orange, zested
1 tablespoon fennel seeds,
lightly crushed
2 sprigs oregano leaves, picked

Mix the salt and sugar in a large bowl. Add the orange zest, fennel seeds and oregano. Spread half of the mixture into a deep tray and make indentations with whole eggs to nestle the yolks into.

Carefully separate the eggs, place the yolks in the indentations and save the whites for another day. Wrap the yolks with the remaining cure, cover the tray and place in the fridge for 3-5 days.

When ready, brush off the cure and rinse the yolks in ice-cold water. Pat dry and place on a rack and dry in the oven at the lowest oven temperature for 1 hour. Cool and keep in an airtight container for 1 month.

Serve grated over pastas or toasts in place of parmesan.



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