



CONFIT EGG YOLKS WITH PINK PEPPERCORNS

One of the simplest ways to make an egg yolk feel extraordinary. Gently confited in olive oil with garlic, thyme and pink peppercorns, Burford Brown yolks turn silken and spoonable, with a richness that melts straight into hot toast. Cook them runny for dipping or a little longer for a soft, jammy spread.

Cook time 25-40 minutes | Makes 2

2 large Burford Brown egg yolks
Olive oil, enough to cover
1 garlic clove
1 sprig of thyme
1 tsp pink peppercorns
Toast, to serve

Preheat the oven to 90°C.

Place the egg yolks in a small ramekin and cover completely with olive oil. Add the garlic, thyme and pink peppercorns.

Cook for 25 minutes for a runny yolk or 40 minutes for a jammy, spreadable yolk.

Carefully lift the yolks from the oil and spread onto toast to serve.



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