



PICKLED BLACKBERRIES, FUDGY EGGS & TALEGGIO

Sharp, juicy blackberries take beautifully to a sweet-sour pickle, especially with the woodiness of rosemary and a flicker of pink peppercorn. Pile them onto a generous snack plate with creamy Taleggio, bresaola and fudgy eggs, then spoon over a little of the jewel-coloured pickling liquor. A very good reason to linger over drinks...

Prep time 10 minutes | Cook time 3 minutes | Makes 1 jar

For the Blackberries

300g blackberries
200ml apple cider vinegar
50ml water
50g caster sugar
1 tbsp pink peppercorns
3 sprigs of rosemary

To serve

Taleggio
Bresaola
Crispbread
Soft-boiled Burford Buff eggs
Red onion
Dill
A little pickling liquor

Wash and dry the blackberries, then place them in a clean, sterilised jar.

Heat the apple cider vinegar, water and caster sugar until the sugar has dissolved. Remove from the heat and leave to cool.

Pour the cooled pickling liquor over the blackberries so they are fully submerged. Add the rosemary and pink peppercorns, seal the jar and store in a cool, dry place for 1 week.

Serve the pickled blackberries on a snack plate with Taleggio, bresaola, crispbread, fudgy eggs, red onion and dill, drizzled with a little of the pickling liquor.



clarencecourt.co.uk

Follow our crown for exclusive recipes from top chefs, behind-the-scenes access to restaurants and celebrities, plus incredible competitions and once-in-a-lifetime experiences you won't want to miss.

FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928

