



SHAVED KOHLRABI, TARAMASALATA & SOFT EGGS

Cool, crisp kohlrabi and paper-thin lemon make a bright, crunchy contrast for creamy taramasalata, and soft, golden-centred eggs. A scattering of rye crispbread crumbs and pink peppercorns adds texture and gentle spice. Light on effort but full of balance, this is the kind of lunch that feels restaurant-worthy without becoming complicated.

Prep time 10 minutes | Cook time 6½ minutes | Serves 2

1 kohlrabi, peeled

1 tbsp olive oil

1 tbsp white balsamic vinegar

½ lemon, very thinly sliced

2 Seabright Sage eggs

200g good-quality taramasalata

Pinch of pink peppercorns

Rye crispbread crumbs, to serve

Using a mandoline or very sharp knife, slice the kohlrabi and lemon as finely as possible.

Place in a bowl with the white balsamic vinegar and olive oil, then toss gently to dress.

Bring a large saucepan of water to the boil. Place the eggs on a large, slotted spoon and carefully lower them into the water. Cook for 6½ minutes, then transfer to a bowl of iced water. Peel once cool enough to handle.

Divide the dressed kohlrabi between plates and add a spoonful of taramasalata. Top with the soft-boiled eggs, crispbread crumbs and a pinch of pink peppercorns.



clarencourt.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

Clarence Court

