

NYETIMBER
PRODUCT OF ENGLAND

**Clarence Court**
FABULOUS EGGS BY FABULOUS BIRDS

QUAILS' EGGS AND SALMON ROE

Specialising in the finest English Sparkling Wine, Nyetimber's Blanc de Blancs 2013 is perfect with a classic and simple pairing of quails' eggs and salmon roe. The fresh citrus notes from this wine work perfectly with the creamy quails' eggs and delicate salmon roe.



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PREP TIME: 10 MINUTES
COOK TIME: 0 MINUTES
SERVES: 4

INGREDIENTS

Clarence Court Quail eggs
Salmon Roe
Dill (optional)
Salt & Pepper, to season
Nyetimber Blanc de Blancs 2013, to serve

METHOD

Boil Clarence Court quail eggs to your liking, cool in a bowl of iced water and carefully peel. Cut in half and arrange on a serving plate or board with a little salt and pepper on top. You can add a little scattering of dill, celery salt or black pepper.

Pour a glass of Nyetimber and enjoy!