

NYETIMBER
PRODUCT OF ENGLAND

SOFT BOILED BURFORD BROWNS WITH WHIPPED GOAT'S CHEESE, GRIDDLED ASPARAGUS AND PEACH ON TOAST

The most scrumptious toast topping — have as a light lunch or supper. Best served with a cold glass of Nyetimber's Classic Cuvee Multi-Vintage.



Reproduction of the recipes and associated photography is provided Royalty and Copyright Free on the condition that it is for Editorial use only and Clarence Court Eggs are accredited in the copy within the ingredient list.

Clarence Court
FABULOUS EGGS BY FABULOUS BIRDS

PREP TIME: 25 MINUTES
COOK TIME: 20 MINUTES
SERVES: 4

INGREDIENTS

4 Old Cotswold Legbar eggs
1 bunch asparagus
100g soft goat's cheese
Splash of milk
Sea salt and freshly ground black pepper
A small bunch of chive, chopped
2 ripe peaches
Olive oil

4 slices good quality sourdough bread
Handful of fresh peas
20g pea shoots
10g roasted hazelnuts, chopped
Fruity vinegar if you can get hold of it
(raspberry, blackcurrant, prune)
Extra virgin olive oil
Nyetimber Classic Cuvee Multi-Vintage, to serve

METHOD

Bring a pan of water to the boil. Soft boil the eggs, cool in a bowl of iced water then peel and place to one side. Meanwhile, clip the woody ends from the asparagus and boil or steam for 4 minutes and place to one side with the eggs.

Place the goat's cheese in a bowl, add the milk and whisk to a spreading consistency. Season with a little salt and pepper if needed and stir in the chives.

Put a griddle pan on a high heat (or a pre-heated barbecue). Halve and de-stone the peaches. Drizzle them in a little olive oil and char on the griddle. Once finished, place to one side on a plate. Rub the bread with a little olive oil and lightly toast on the griddle.

To build the toast, spread whipped goat's cheese on each. Top with pea shoots, halves of soft-boiled egg, asparagus and a peach half. Sprinkle over a few peas and hazelnuts, top with a drizzle of vinegar and extra virgin olive oil.

Pour a glass of Nyetimber and enjoy!