



MONTHLY OFFERING

Deep Fried Cornish Duck Egg,

BBQ St Endoc Asparagus

2 Duck eggs

Small handful of plain flour

2 Chicken eggs

Small handful of breadcrumbs

Bunch of local asparagus (trimmed with wood stalk removed)

A great summer recipe accompanied with the most seasonal of asparagus...

Boil the duck eggs in rapidly boiling water for 4 minutes and 30 seconds, then remove and refresh in ice water.

Peel the duck eggs, removing the shell very gently. Pat dry, coat the duck egg in flour and then in the beaten egg, add breadcrumbs until fully coated. Place to one side.

Blanche the asparagus for 1-1 ½ minutes, in boiling salted water and then refresh in ice water immediately.

Deep fry your duck egg in hot oil until crisp and golden brown. Meanwhile, oil and lightly season your asparagus and char grill.

To serve place the crispy duck egg in the centre of the plate and arrange asparagus around, garnish with soft herbs and then serve... enjoy!



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