

Chinese style pickled quail eggs.

Serves: 2 - 3

Cooking time: 30 minutes (7 days pickling)

Ingredients

12 Church & Manor quail eggs

15ml/1tbsp salt

750ml/1¹/₄ pint distilled or boiled water

5ml/1 tsp Sichuan peppercorns

150ml/1¹/₄ pint spirit, such as:

brandy, whisky, rum or vodka

Dipping sauce and sesame seeds,

to serve (optional)

Method

1. Place the eggs in a pan of gently simmering water, bring to the boil and cook for 3 minutes until the yolks are soft but not runny. Remove the eggs from the pan and set aside to cool.

2. In a saucepan, dissolve the salt in the boiled water. Add the peppercorns, then allow the water to cool and add the spirit.



3. Gently tap the eggs all over, to crack the shells, **but do not peel them**. Place in a large airtight, sterilised jar and fill up with the liquid, totally covering the eggs. Seal the jar and leave to stand in a cool dark place, for at least 7 days.

4. To serve, remove the eggs from the liquid and carefully peel off the shells. Serve whole with a dipping sauce and a bowl of toasted sesame seeds, or cut each in half or quarters and serve as a garnish.