

Fried quail eggs on mini toast circles.

Serves: 2

Cooking time: 10 minutes

Ingredients

6 Church & Manor quail eggs
2 slices of white bread
60g/2¹/₂ oz softened butter
1tbsp white wine vinegar
2tbsp groundnut oil
salt and freshly ground pepper
60g/2¹/₂ oz lamb's lettuce,
trimmed & washed
100g/4oz mustard hollandaise

Method

1. Cut six 4cm/¹/₂ inch round shapes out of the white bread, either by hand or with a small pastry cutter. Toast under the grill, then brush on one side with half of the softened butter and keep warm.

2. Mix the wine vinegar, oil and a little salt and pepper, and toss the lamb's lettuce in this dressing.



3. Heat the frying pan with the softened butter, fry the quails eggs for 1¹/₂ - 2 mins. Remove from the pan and trim the edges, using a knife or small pastry cutter.

4. Put a toast circle on each warm plate, placing a fried quail egg on top of each one. Partially coat the quail egg and toast with the mustard hollandaise.

Serve immediately, with the salad, as a starter.