

# Quail eggs with Parma ham.

Serves: As many as required

Cooking time: 1 hour (3-4 hours to set)

## Ingredients

12 Church & Manor quail eggs

22g<sup>3</sup>/<sub>4</sub> oz packet aspic powder

45ml/3tbsp dry sherry

6 slices of Parma ham

12 fresh coriander or -

flat leaf parsley leaves

## Method

1. To make the aspic jelly, follow the instructions on the packet. Leave the aspic jelly in the fridge until it begins to thicken, but do not let it set.

2. Place the quail eggs in a pan of cold water and bring to the boil. Boil for 1 <sup>1</sup>/<sub>2</sub> minutes, then pour away the hot water and let sit in cold water until completely cool. This way the yolks will be soft but the eggs will be firm enough to peel.

3. Rinse 12 dariole moulds but do not dry, then place the moulds on a tray. Cut each slice of Parma ham in half and roll to fit into the moulds.



4. Place a coriander or parsley leaf flat in the base of each mould, then put a peeled egg on top. As the jelly begins to thicken spoon in enough to nearly cover each egg, holding the egg steady. Put a rolled slice of Parma ham on each egg and pour in the rest of the jelly to fill the moulds.

5. Put the moulds in a cool place and leave for 3-4 hours until set and cold. When ready to serve, run a knife around the sides of the jelly to loosen. Dip the moulds into warm water and tap gently until they become loose, place the eggs on to small plates and serve with salad.