

Quail eggs with cracked pepper & salt.

Makes: As many as required

Cooking time: 4 minutes

Ingredients

Church & Manor quail eggs -

as many as required

1tbsp mixed peppercorns

1tbsp sea salt

Celery sticks

Method

1. Select a few quail eggs with the most attractive shells and keep to one side to garnish.
2. Place the eggs you wish to eat in a pan of gently simmering water, bring to the boil and cook for 4 minutes. Remove the boiled quail eggs from the pan and set aside to cool.
3. Clean the celery sticks in cold water, cut the non-leafed end off then slice into thin strips.
4. Crush the mixed peppercorns and sea salt with a mortar and pestle.
5. Once cool, arrange the boiled quail eggs together with the celery strips, on a simple platter. Serve with the small dipping pot containing mixed pepper and salt, and garnish with the unshelled eggs.

