

NYETIMBER
PRODUCT OF ENGLAND



An Easter partnership like no other, Nyetimber wines paired with egg-inspired dishes by Clarence Court. A true celebration of British produce creating the perfect pairings for an indulgent but chocolate-free Easter.



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CRAB AND WATERCRESS TART

Specialising in the finest English sparkling wine, Nyetimber's Classic Cuvee Multi-Vintage goes beautifully with delicate and light crab combined with fresh and peppery watercress. This is the perfect picnic or lunchtime bake.

PREP TIME: 60 MINUTES

COOK TIME: 50 MINUTES

SERVES: 8

INGREDIENTS

500g plain flour plus extra for dusting

Sea salt and freshly ground black pepper

Finely grated zest of 2 lemons

250g unsalted butter, cold and cubed + 1 tablespoon

6 Clarence Court Leghorn White eggs

6 spring onions, trimmed and finely sliced

50 ml whole milk

200ml double cream

70g watercress, chopped (a few sprigs saved for garnish)

250g picked, white crab meat

1 fresh red chilli, de-seeded and finely chopped

A handful pea shoots to garnish

Nyetimber's Classic Cuvee Multi-Vintage, to serve

METHOD

Place the plain flour in a large bowl with a good pinch of salt and pepper and the zest of 1 lemon. Mix well then add the cold, cubed butter. Rub the butter into the flour using your fingertips until flakes have formed. Separate 2 Clarence Court Leghorn White eggs. Make a well in the centre and add the egg yolks and 2 tablespoons of ice cold water. Use a dinner knife to incorporate the flour into the liquid and form a rough ball of dough. Use your hands to pat it into a disc. Cover in clingfilm and place in the fridge for 30 minutes.

Once the pastry has chilled, lightly dust a clean work surface with flour. Roll out the pastry to 3 mm thickness. Take 8 x 8cm loose bottomed tart tins and line with the pastry, allowing a little overhang. Prick the bases a few times with a fork and allow the pastry to chill in the fridge again for 30 minutes.

Meanwhile, place a small frying pan on a low heat. Add the remaining tablespoon of butter and melt. Add the sliced spring onion and sauté for 5 minutes or until just softened. Tip into a bowl and place to one side. Pre-heat the oven to 180c/ 350f.

Remove the pastry cases from the fridge and place on a baking sheet. Line each with parchment paper and fill with baking beans or rice and blind bake for 10 minutes. Meanwhile whisk the remaining egg white a little. Remove the baking beans and parchment, brush the inside of the cases with egg white then return the pastry case to the oven for a further 5 minutes until lightly golden. Once baked trim the excess pastry off with a Y-shaped peeler.

Whisk the remaining eggs in a large mixing bowl with a good pinch of salt, pepper and a few gratings of lemon zest. Pour in the milk, cream, cooked spring onion and the chopped watercress then whisk again. Evenly distribute half the crab meat between the cases. Pour or ladle the mixture into the tart cases. Place the tarts in the oven and bake for 15-20 minutes or until set and golden. Serve warm or cold topped with the remaining crab, watercress sprigs, remaining lemon zest, pea shoots and chopped chilli.



EGGS BENEDICT WITH PROSCIUTTO

A true classic paired with Nyetimber Rosé Multi-Vintage. The red fruit flavours and dry style work brilliantly with silky yet picante Hollandaise sauce and salty parma ham — the perfect brunch.

PREP TIME: 15 MINUTES

COOK TIME: 25 MINUTES

SERVES: 6-8

INGREDIENTS FOR HOLLANDAISE SAUCE

4 Clarence Court Burford Brown eggs

6 tablespoons white wine vinegar

6 black peppercorns

2 sprigs tarragon (optional)

250g unsalted butter

Lemon juice

INGREDIENTS

4-8 Burford Brown Clarence Court eggs

8 rashers prosciutto

4 English muffins

Soft unsalted butter

125g bag baby spinach

Sea salt and black pepper

Nyetimber's Rosé Multi-Vintage, to serve

METHOD

To make the Hollandaise sauce, place the white wine vinegar, black peppercorns and tarragon sprigs (if using) in a small saucepan. Bring to the boil and reduce down by around half. Strain the vinegar into a jug.

Place the butter in a saucepan and melt until the butter has separated and the solids are at the bottom of the pan. Skim off any residue from the top with a spoon.

Place a small saucepan half filled with water on a low heat with a heat proof bowl securely on top. Add the yolks to the bowl with vinegar and whisk well. Still whisking all the time very slowly drip the lovely yellow liquid butter into the warming bowl until you have a lovely bright, smooth Hollandaise sauce. This will take a little while but keep going. Add a little lemon juice and keep the bowl on top of the pan of water to keep warm whilst you poach the eggs. Whisk the sauce occasionally to stop it from splitting then turn off the heat.

Fry or grill the prosciutto rashers and keep warm. Lightly wilt the spinach in a little butter.

Place a large saucepan of water on a medium heat. Poach the eggs to your liking by simply cracking them into the slowly bubbling water and letting them bob around for 3-4 mins until cooked then fish them out with a slotted spoon.

Halve and toast the muffins then butter them. Divide the muffins between the plates. Top with spinach, prosciutto and an egg. Then spoon over the silky Hollandaise sauce.

Pour a glass and enjoy!



SOFT BOILED BURFORD BROWNS WITH WHIPPED GOAT'S CHEESE, GRIDDLED ASPARAGUS AND PEACH ON TOAST

The most scrumptious toast topping – have as a light lunch or supper. Best served with a cold glass of Nyetimber's Classic Cuvee Multi-Vintage.

PREP TIME: 25 MINUTES

COOK TIME: 20 MINUTES

SERVES: 4

INGREDIENTS

4 Old Cotswold Legbar eggs

1 bunch asparagus

100g soft goat's cheese

Splash of milk

Sea salt and freshly ground black pepper

A small bunch chive, chopped

2 ripe peaches

Olive oil

4 slices good quality sourdough bread

Handful of fresh peas

20g pea shoots

10g roasted hazelnuts, chopped

Fruity vinegar if you can get hold of it (raspberry, blackcurrant, prune)

Extra virgin olive oil

Nyetimber's Classic Cuvee Multi-Vintage, to serve

METHOD

Bring a pan of water to the boil. Soft boil the eggs, cool in a bowl of iced water then peel and place to one side. Meanwhile, clip the woody ends from the asparagus and boil or steam for 4 minutes and place to one side with the eggs.

Place the goat's cheese in a bowl, add the milk and whisk to a spreading consistency. Season with a little salt and pepper if needed and stir in the chives.

Put a griddle pan on a high heat (or a pre-heated barbecue). Halve and de-stone the peaches. Drizzle them in a little olive oil and char on the griddle. Once finished, place to one side on a plate. Rub the bread with a little olive oil and lightly toast on the griddle.

To build the toast, spread whipped goat's cheese on each. Top with pea shoots, halves of soft-boiled egg, asparagus and a peach half. Sprinkle over a few peas and hazelnuts, top with a drizzle of vinegar and extra virgin olive oil.

Pour a glass and enjoy!



CODDLED CLARENCE COURT EGGS WITH SMOKED SALMON

A gentler way of cooking eggs and one of the most delicious. Paired with rich smoked salmon and a glass of Nyetimber's Blanc de Blancs 2013 – perfection.

PREP TIME: 25 MINUTES

COOK TIME: 20 MINUTES

SERVES: 1

INGREDIENTS

Unsalted butter, softened for greasing and for toast

3 tablespoons double cream

1 tablespoon, smoked salmon, finely chopped

1 teaspoon chive, finely chopped

Sea salt and freshly ground black pepper

A little freshly grated nutmeg

1 large Clarence Court Old Cotswold Legbar egg

Toast to serve

Nyetimber's Blanc de Blancs 2013, to serve

METHOD

Place the coddler in a medium sized saucepan and fill the pan with water until it reaches about $\frac{3}{4}$ up the coddler. Take the coddler out of the pan and bring the water to the boil.

Meanwhile, grease the inside of the coddler with softened butter. Place one tablespoon of cream into the coddler, add half the smoked salmon and chives then season with salt, pepper and a little nutmeg. Break in the egg then cover with the remaining cream, salmon and chives then season again. Place the lid on the coddler and seal. Once the water is boiling, reduce the heat to medium and place the coddler carefully into the water. Cook for around 7-8 minutes or until the white is set and yolk still runny. Serve with hot buttered toasted soldiers or spoon out on to a crumpet.

Pour a glass and enjoy!



QUAILS' EGGS AND SALMON ROE

Specialising in the finest English sparkling wine, Nyetimber's Blanc de Blancs 2013 is perfect with a classic and simple pairing of quails' eggs and salmon roe. The fresh citrus notes from this wine work perfectly with the creamy quails' eggs and delicate salmon roe.

PREP TIME: 10 MINUTES

COOK TIME: 0 MINUTES

SERVES: 4

INGREDIENTS

Clarence Court Quail Eggs

Salmon Roe

Dill (optional)

Salt & Pepper, to season

Nyetimber's Blanc de Blancs 2013, to serve

METHOD

Boil Clarence Court quail eggs to your liking, cool in a bowl of iced water and carefully peel.

Cut in half and arrange on a serving plate or board with a little salt and pepper on top.

You can add a little scattering of dill, celery salt or black pepper.

Pour a glass and enjoy!



LEMON MERINGUE PIE

Tangy, zesty and tart. You can't go wrong with this classic - a fluffy, toasted meringue topping, it's impossible to resist. Serve with a glass of Nyetimber's Cuvee Chérie Multi-Vintage for a touch of decadence.

PREP TIME: 45 MINUTES PLUS 1 HOUR CHILLING TIME

COOK TIME: 20 MINUTES

SERVES: 6-8

INGREDIENTS FOR PASTRY

240g plain flour

1 tablespoon icing sugar

1 lemon, finely zested

Pinch of salt

125g unsalted butter, chilled and cubed

2 Clarence Court Old Cotswold Legbar egg yolks and 1 egg white

INGREDIENTS FOR LEMON CURD

100g caster sugar

90g corn flour

120ml lemon juice (approx. 3 lemons) plus finely grated zest of 1 lemon

2 tablespoons Limoncello (optional, if not using make up with extra lemon juice)

80g unsalted butter, chilled and cubed

4 Clarence Court Old Cotswold Legbar egg yolks

INGREDIENTS FOR MERINGUE

225g caster sugar

3 Clarence Court Old Cotswold Legbar Egg Whites

Serving suggestion, fresh raspberries and lemon zest

Nyetimber's Cuvee Chérie Multi-Vintage, to serve

METHOD

In a large mixing bowl combine the flour, icing sugar, salt and lemon zest. Rub the butter into the flour using your fingertips until flakes have formed. Make a well in the centre and add the egg yolks and 1 tablespoon of ice cold water. Use a dinner knife to incorporate the flour into the liquid and form a rough ball of dough. Use your hands to pat it into a disc. Cover in clingfilm and place in the fridge for 30 minutes.

Once the pastry has chilled, lightly dust a clean work surface with flour. Roll out the pastry to 3 mm thickness and allowing a little overhang once lining the tin. Take a 23cm fluted loose bottomed tart tin or quiche dish

and line with the pastry. Prick the base a few times with a fork and allow to chill in the fridge again for 30 minutes.

Remove the pastry case from the fridge and place on a baking sheet. Line with parchment paper and fill with baking beans or rice and blind bake for 15 minutes. Meanwhile whisk the remaining egg white a little.

Remove the baking beans and parchment, brush the inside of the case with egg white then return the pastry case to the oven for a further 5 minutes until lightly golden. Allow the case to cool then trim off the excess pastry with a Y-shaped peeler.

To make the filling, combine the caster sugar and cornflour in a small bowl then mix to a paste with the lemon juice and Limoncello. Transfer to a medium sized saucepan and bring to the boil. Allow to bubble whilst stirring for 1-2 minutes or until thick, then reduce the heat and stir in the egg yolks and lemon zest. Once fully mixed in stir in the butter until smooth. Pour into the pastry case and allow to set.

Meanwhile, make the meringue. Place the caster sugar in a medium sized saucepan with 75ml water. Bring to the boil then use a sugar thermometer to gauge when it reaches 120c. Place the egg whites in the bowl of a free-standing mixer and whisk to stiff peaks (start doing this when the temperature on the thermometer is 110c). Once the syrup has reached 120c, remove from the heat immediately and with the mixer still running pour a steady stream into the egg whites. Keep whisking until the meringue is cool and shiny looking.

Remove the tart from the tin and place on to a serving plate or board. Spoon the meringue on to the top of the filling and edges of pastry. Use the back of the spoon to create flicked peaks. Caramelize the meringue



PASSIONFRUIT SOUFFLÉ

A tropical twist on a scrumptious soufflé. Serve with Nyetimber's Cuvee Chérie Multi-Vintage; a refreshing demi-sec with honey and citrus flavours that works perfectly with a fruity dessert.

PREP TIME: 30 MINUTES

COOK TIME: 15 MINUTES

SERVES: 4

INGREDIENTS

Unsalted butter, softened for greasing ramekins

2 Clarence Court Leghorn White egg yolks and 4 whites

6 tablespoons caster sugar plus extra for coating ramekins

3 teaspoons cornflour

1 tablespoon plain flour

100ml double cream

100ml full fat milk

5 passion fruit pulps, sieved to remove seeds

Icing sugar for dusting

Mango and passionfruit coulis and vanilla

Nyetimber's Cuvee Chérie Multi-Vintage, to serve

METHOD

Coat the inside of four (150ml – 200ml) ramekins with melted butter. Add a sprinkle of sugar to each coating, both the sides and bottom. Shake out any excess. Place these in the fridge to chill.

Preheat the oven to 180c/350f/Gas 4. Put a tray in the middle of the oven.

Put the 2 yolks into a separate small bowl and add 6 tablespoons of sugar. Mix the cream, flour and cornflour into a bowl until smooth.

Warm the milk in a saucepan until just boiling. Add this to the cream, flour and cornflour mixture a little at a time, whisking in between until the mixture is a thick, creamy consistency. Press any lumps against the side of the bowl to break them up.

Pour the mixture back into the saucepan and set on a gentle heat. Beat vigorously and continuously with a hand whisk until it thickens. Ensure the mixture doesn't stick to the base of the pan. Remove from heat when you feel it has thickened and whisk in the passion fruit pulp a little at a time. The heat of the pan will continue to cook the mixture.

Next, beat the egg yolk and caster sugar together to form a thick paste. Add this to the mixture in the saucepan and mix until smooth. Return the pan to the heat and when the mixture begins to bubble, take it off the heat again. At this point the mixture should look like custard. Put to one side to cool.

Meanwhile, whisk the egg whites in a clean, grease-free large bowl. Whisk until soft peaks form and the egg whites look like clouds.

When the mixture in the saucepan has cooled to room temperature or cooler, add the egg whites one large spoonful at a time using a spatula to fold it in. The aim is to fold in air bubbles without breaking them up. Continue until the mixture is a pale yellow with no streaks of egg.

Fill each ramekin to the brim. Ensure they are level and flat. Run a cocktail stick around the inside of the rim of the ramekin to ensure the soufflés rise without catching.

Place the ramekins evenly spaced on the baking tray for about 14 minutes in the middle of the oven. Don't open the door while they cook but time carefully and at 14 minutes check if they are risen and golden. If using smaller ramekins, reduce the time by a few minutes.

Carefully remove from the oven, dust with icing sugar, serve with coulis, vanilla ice cream and a glass of Cuvee Chérie Multi-Vintage.

