

Baked duck egg with chorizo, piquillo peppers and asparagus



Ingredients

- 6 English asparagus spears, trimmed and ends peeled
- extra virgin olive oil
- 3 piquillo peppers from a jar, drained and finely sliced
- 120g spicy chorizo skinned and finely diced
- 3 Watercress Lane duck eggs

 30 mins preparation / serves 6

A delicious tapa that can be easily put together in advance and then simply baked in the oven

Method

1. Pre-heat oven to 160°C/gas mark 3
2. Boil the asparagus spears for 2 minutes in salted water
3. Remove asparagus and refresh in cold water to stop the cooking process. Cut each spear in half lengthwise and then in half across the middle
4. Grease 3 small, ovenproof dishes with some extra virgin olive oil. Divide the piquillo peppers, asparagus and chorizo equally between them and crack a duck egg into the centre of each dish
5. Season well and bake for 15–18 minutes until the chorizo is cooked, the egg whites are set and the yolk is hot but still runny