

SALT PICKLED GLENFIN DUCK EGGS

Ingredients

1 Doz Glenfin Duck Eggs

1 litre water

300gms Sea Salt

Method

-Boil the water and dissolve the salt in it. Let cool.

-When cooled, immerse the duck eggs in the solution.

-The duck eggs must be kept submerged, which can be done by placing a slightly small lid on top of the duck eggs and weighing it down. Leave in cool place for 1 month.

-Cook 1 duck egg in boiling water and taste for saltiness.

-If not salty enough leave a little longer in the pickle and increase the salinity of the next batch.

Glenfin Free Range Duck Eggs
Drumbenagh, Tydavnet, Co. Monaghan

Tel: Brian 086 1714240
www.glenfinfarm.ie/recipes

A photograph of a tree and several ducks in a field, serving as a background for the logo.

Glenfin
free range
Duck Eggs

