



FRENCH STYLE TRUFFLED SCRAMBLED EGGS

Scrumptious French Style Scrambled Eggs made with Old Cotswold Legbar eggs and field&flower honey roast ham sitting on top of sourdough toast, drizzled with truffle oil is the perfect luxury breakfast, brunch or lunch.

Prep time 5 minutes | Cook time 10 minutes | Serves 4

8 Clarence Court Old Cotswold Legbar Eggs
4 tablespoons milk
2 tablespoons field&flower salted butter
2 slices field&flower honey roast ham
4 slices of quality sourdough toast
Salt and pepper

For toppings

1 tablespoon French chopped marjoram
(can sub for chive)
2 tablespoons white truffle oil

Beat the eggs and milk together in a bowl and season to taste. Roughly shred the ham using two forks. You want the pieces to be small, so they blend nicely into the eggs.

In a small saucepan, heat half the butter on a medium-low heat. Once melted, put the toast on. The eggs only take 3-5 minutes and you want to serve them hot.

Add the egg mix to the pan and stir continually with a wooden spoon so they slowly scramble. If they are cooking too quickly, turn the heat right down, continuing to stir rapidly, then gently increase the heat until they begin to thicken.

Once they are three quarters of the way done, remove the pan from the heat and stir through the ham and remaining butter so it melts.

Plate up the toast and quickly finish off the eggs on the hob- this shouldn't take more than 1 minute. Dish up the eggs, spooning then on top of the toast before drizzling over ½ teaspoon of white truffle oil per portion. Finish with a sprinkling of fresh herbs.



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