



CHRISTMAS SMOKED SALMON & SCRAMBLED EGGS

A Christmas tradition for many, smoked salmon with scrambled eggs. We've used food writer and home cook Rose Prince's recipe for the perfect scrambled eggs.

Prep time 5 minutes | Cook time 5-10 minutes | Serves 2

INGREDIENTS

5 Clarence Court hen eggs of your choice
80g good quality salted butter, cut into dice
Maldon sea salt
4 slices smoked salmon
2 large slices of sourdough



METHOD

Have a warmed dish ready for later.

Using a non-stick pan and ideally a wooden fork or rubber spatula, crack the eggs directly into the pan and add the butter. Place the pan on a low heat and beat with a whisk until the butter melts. Do not add any salt as this stage because it will flatten and take the lightness out of the eggs.

Turn the heat up to medium and continue to stir steadily. As the eggs 'catch' on the base of the pan, scrape and stir until you have a partially runny mix, then remove the pan from the heat. Continue to stir and scrape slowly. The result needs to be wet but stand by itself. If the eggs are still too runny, briefly return the pan to the heat.

Once the eggs are scrambled to perfection, you can add a pinch of salt, stir once then transfer the eggs to the warmed dish ready to serve.

Meanwhile, toast your choice of bread. Once toasted, butter and lay the smoked salmon over the toast. Top with your scrambled eggs and serve.



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