

SCRAMBLED EGGS WITH SAMPHIE & SMOKED SALMON ON SOURDOUGH TOAST

With its light crunch, refreshing sea salt taste and vivid green colour, Samphire is the perfect accompaniment to one of your favourite pairings. Season your golden eggs well with Maldon Salt.

Prep time 5 minutes | Cook Time 5 minutes | Serves 2

3 Clarence Court Burford Browns

30g butter

100q samphire

A pinch of Maldon salt

Cracked black pepper

A small handful of chives, finely chopped

200g smoked salmon

1 lemon, cut into wedges

2 slices sourdough, toasted

Crack 3 Burford Brown eggs into a small bowl, and using a fork beat them together. Season the eggs with Maldon salt and cracked black pepper. Pop 15g of butter into a non-stick small frying pan, and heat gently. It is key to silky smooth scrambled eggs to cook them at a low temperature. Once the butter is foaming tip in your beaten egg and let it sit for 30 seconds before gently using a spatula to fold the edges of the egg which are beginning to cook into the pan and repeating the process.

Whilst your eggs are cooking, grab a second small pan. Put the remaining 15g butter into this and heat up. Tip in the samphire and toss gently in the butter, you only need to very quickly warm the samphire through to soften it for approximately 3 minutes. Get your slices of sourdough on to toast.

Your scrambled eggs are ready when they are mostly cooked, however there is still some uncooked egg in the middle. When you reach this point, take your pan off the heat as the residual heat from the pan will continue to cook the eggs and ensure you don't overcook them.

Now you are ready to assemble. Take one slice of toasted sourdough and pile up some of your buttered, vibrant green samphire. On to this, gently spoon on some of your soft scrambled eggs. Top with some finely chopped chives and a final pinch of Maldon salt and cracked black pepper. Serve alongside some smoked salmon and some lemon wedges to squeeze over.





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