



PARMESAN SCRAMBLED EGGS WITH BACON ON BAGELS

A plate of silky scrambled eggs truly cannot be beaten, and it really is all about having the ideal technique and the freshest eggs. We've added a good grating of Parmesan to this version and served with smoked bacon to enhance the umami experience, all stacked on top of a freshly toasted bagel.

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

4 large Burford Brown eggs
Sea salt and freshly ground black pepper
1 large handful freshly grated Parmesan, plus extra for serving
4 rashers smoked bacon
40g unsalted butter, plus extra for buttering
2 bagels
Lightly dressed salad leaves, for serving (optional)

Crack the eggs into a large mixing bowl and beat with a fork. Lightly season with salt and a good pinch of black pepper. Add the Parmesan to the egg mixture and beat until well combined, then place the bowl to one side.

Cook the bacon to your liking – we would opt for crispy bacon with this recipe. Toast the bagels and place a medium non-stick frying pan on a medium heat. Add the butter and allow to melt and bubble a little. Pour in the eggs and use a silicone spatula to gently gather and turn the eggs in a figure of 8 pattern to evenly cook to your liking.

Butter the bagels, then spoon over your eggs and arrange the bacon. Top with salad leaves and extra grated Parmesan, season to perfection and enjoy.



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