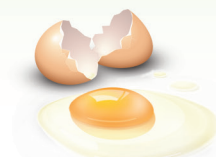


cluckhen
brilliant
eggs



Salmon and Scrambled eggs Ingredients

30g butter, plus a little extra for spreading
6 large Cluckhen Brilliant free-range
2 slices sourdough or crusty white bread,
griddled or toasted
sea salt and freshly ground black pepper
4 slices of smoked salmon
1 lemon, quartered



cluckhen brilliant eggs



Method

Serves 2

1. Melt the butter in a small saucepan over a moderate heat until it's foaming. Whisk the eggs in a bowl and add to the saucepan.
2. Stir the eggs continuously with something flexible like a spatula to get right into the corners, and cook until little pieces of cooked egg are surrounded by soft, smooth and still quite runny egg. The egg will continue to cook even when the heat is turned off, so undercook them slightly and leave them in the pan while you butter your toast.
3. Season the eggs to taste and pour over the toast. Drape the salmon over the eggs and serve it with the lemon wedges. Add plenty of black pepper and serve immediately.

Enjoy

