

Scrambled Eggs with Smoked Salmon

You will need:

3 fresh large eggs

Smoked Salmon

Crème Fraîche (you could mix in some lemon, dill, capers etc. too)

Blinis or lots of good Toast, sourdough works great too

Method:

Put the crème fraîche in a bowl, mix through the chopped dill, capers and lemon juice if using.

You can use blinis for this as they are a nice alternative, they really are just a savory pancake, but you can buy them in shops in the chiller, alternatively some nice toast is a great pairing too.

For the Scrambled Eggs, in a cold saucepan, place a knob of butter, crack in the 3 eggs

Put the pan on high heat. Stir continuously with a rubber spatula—don't whisk—making sure to scrape the bottom of the pan.

After 30 seconds or until the eggs just form light curds, take the pan off the heat. Keep stirring. After about 30 seconds, put back on the heat, and keep stirring. After 10/20 seconds take off the heat, keep moving on and off the heat. You have to gauge the eggs and temperature yourself but ultimately you never want the eggs to be over too high of a heat or for the curd formation to be too quick. You don't want too much steam coming off it and never stop moving it with the spatula. It's easier to see this process in the video

Take the eggs off the heat once they have formed a solid but creamy and light texture

In the last second, season the eggs lightly. For extra creamy texture, stir in 1 tsp of crème fraîche.

To Serve:

On a board, place the toasted blinis, or toast down, lay over the smoked salmon, top with a wedge of lemon.

Place a small bowl of the crème fraîche. In another serving bowl or presentation pan, scoop in the creamy scrambled eggs. Top with some fresh chives if you like.