

Ambleside Salutation Hotel, BW Premier Collection

Chef Mike Durkin

Free Range Scrambled Eggs with Cartmel Valley Smoked Salmon



Ingredients:

3 eggs
1/4 pint of whipping cream
25g salted butter
White pepper and salt
75g smoked salmon
Chopped chives

Recipe:

Heat the cream and butter in a pan until warm and whisk the eggs separately.

Whisk the warmed cream and butter into the whisked eggs.

Re-heat slowly in the same pan you melted the cream and keep folding with a wooden spoon.

Cook until soft then season with white pepper and salt.

Cut the smoked salmon into 3 strips and roll into rosette shapes.

Place the scrambled eggs on a warmed plate and add the rosettes.

Serve with a warm wholemeal bread roll.

Breakfast Tips...

Tip 1: Porridge - soak the oats in water the night before serving.

Tip 2: Dried Apricots - bake with cinnamon sticks, star anise and orange in a sealed dish - creates a lovely flavour when cold.