



SALMON SCRAMBLED EGGS



Ingredients

- 4 Slices of [Sourdough Bread](#)
- A Handful of Chives
- 200g [Smoked Salmon](#)
- 8 [Eggs](#)
- 70g [Butter](#), Plus Extra for the Toast
- 1 Tbsp of Oil
- A Pinch of Salt
- A Pinch of Pepper

Method

1. To begin, cut 4 thick slices of sourdough bread. Finely chop the chives and slide them into a bowl, after shredding the smoked salmon into medium-sized pieces. Place both to the side separately.
2. Crack the eggs into a large bowl and add a pinch of salt, giving them a good whisk until well-mixed.
3. Pour 1 tbsp of oil into a large frying pan and warm to a medium-low heat. Add most of the butter and let it melt.
4. When the butter has melted, pour the beaten eggs into the pan, stirring and cooking them for 3-4 minutes until most of the eggs are loosely set. Put the sourdough in the toaster.
5. Stir most of the smoked salmon into the eggs, along with the remaining butter and add a pinch of pepper. Remove the pan from the heat when the eggs still look a little undercooked – they will continue to cook.
6. Butter the sourdough and spoon over the eggs. Top with the remaining shredded smoke salmon, sprinkling over a pinch of chives.