

## BAKED EGGS WITH OAK ROASTED SALMON, SPINACH & DILL

*Serves 8 as a starter or light lunch – or as part of a buffet*



### Ingredients

*1kg Spinach, washed and destalked*  
*60g Butter*  
*450ml Double cream*  
*800g **Oak Roasted Salmon** fillets,  
broken into chunks*  
*8 Medium eggs*  
*2 tbsp Chopped dill*

Cook the spinach in a covered saucepan over a low heat in the water that is left on the leaves after washing. It will wilt after about 5 minutes. Remove and drain. When it is cool enough to handle, squeeze out all the water and chop roughly. Season and sauté gently in half the butter. Set aside.

Mix a little of the cream with the spinach and divide between eight small gratin dishes. Put the **Oak Roasted Salmon** on top and drizzle over most of the rest of the cream, keeping some back to pour over the eggs. Make a little well in the centre of each dish and drop an egg in. Drizzle with cream, and top with a knob of butter, dill, salt and pepper.

Put in an oven preheated to 180C/350F/gas mark 4 and cook for 7-8 minutes, until the white is just set and the yolk runny. Serve at once.