

SCRAMBLED EGGS WITH SMOKED SALMON ON GRANARY TOAST

Serves 2 – Lovely for breakfast or as an easy snack



Ingredients:

4 Eggs
100g (4 slices) Smoked Salmon
1.5 tbsp Calon Wen Organic Salted Butter
1 tbsp Double cream
1 tbsp Chives
Granary bread
Halen Môn Sea Salt and Pepper

In a pan, add eggs (do not beat them beforehand) and stir in the **Calon Wen Organic Salted Butter** with a wooden spoon. Stir non-stop over medium heat for 2 minutes until creamy and soft, remove from the heat, add **salt**, black pepper and dill.

Be careful not to over cook. “Done in the pan is burnt on the plate!”

Place the slices of **Smoked Salmon** on the top of the granary toast and pour the scrambled eggs over the salmon topped toast.