

SCRAMBLED EGGS AND SMOKED SALMON CROISSANTS

Try our version of Gordon Ramsay's fabulous brunch recipe, using Black Mountains Smokery produce. Serves 6.

INGREDIENTS

- 4 large day-old all-butter croissants
- [Halen Môn Pure Anglesey Sea Salt](#) and freshly ground black pepper
- 12 large eggs
- 50g cold [Welsh Dragon Butter](#) diced
- 4 tbsp double cream
- 1 tsp [Welshman's Caviar – Seaweed Sprinkle](#)
- 300g [Black Mountains Smokery Smoked Salmon](#) slices
- [Black Mountains Smokery Smoked Butter](#) to finish



INSTRUCTIONS

Trim the ends of the croissants and slice each one into 4 thick rounds and season lightly with salt and pepper.

Break the eggs into a cold heavy-based non-stick saucepan; do not season. Place the pan over a low heat and add a few knobs of [butter](#). Using a wooden spoon, stir the eggs frequently but not constantly, just to combine the yolks and whites.

As the eggs start to scramble, take the pan off the heat and use a spatula to scrape the egg from the sides and base of the pan. Return to the heat and keep stirring and scraping the pan until the overall texture of the eggs is like soft curds. This should take 5–6 minutes. Don't overcook the mixture – it should be moist and soft.

Then heat a dry frying pan over a medium heat and toast the croissants on each side until golden. Place the toasted slices on individual warmed plates.

When the eggs are nearing the end of cooking, take the pan off the heat, add a knob of [smoked butter](#) and then season well. Return to the heat and stir in the cream. Once the [butter](#) has melted, remove from the heat.

Spoon the scrambled eggs onto the toasted croissants, sprinkle on the [seaweed caviar](#) and drape the slices of [Black Mountains Smokery Smoked Salmon](#) on top. Serve immediately.