

# BAKED EGGS WITH OAK ROASTED SALMON, SPINACH AND DILL

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

## Ingredients

800g [Oak Roasted Salmon](#), broken into chunks  
8 Medium eggs  
1kg Spinach, washed and destalked  
450ml Double cream  
60g [Welsh Salted Dragon Butter](#)  
2 tbsp Chopped dill  
[Halen Môn Sea Salt](#) and black pepper



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.

Once it is cool enough to handle, squeeze out all the water and chop roughly. Season and sauté gently in half the [Welsh Salted Dragon Butter](#). Set aside.

Mix a little of the cream with the spinach and divide between eight small gratin dishes. Place 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 [Welsh Salted Dragon Butter](#), chopped dill, [Halen Môn Sea Salt](#) and black 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 fresh and enjoy!