

SCRAMBLED EGGS WITH SMOKED SALMON ON SOURDOUGH TOAST

Our [Black Mountains Smokery Smoked Salmon](#) Breakfast recipe is a lovely and easy dish

Serves 2

Ingredients

100g [Traditionally Smoked Salmon](#)

4 Eggs

2 tbsp [Welsh Salted Dragon Butter](#)

1 tbsp Double cream

1 tbsp Chives

[Sourdough Bread](#)

[Halen Môn Sea Salt](#) and Black Pepper



In a pan, add eggs (do not beat them beforehand) and stir in the [Welsh Salted Dragon Butter](#) with a wooden spoon.

Stir non-stop over medium heat for 2 minutes until creamy and soft, remove from the heat, add [Halen Môn Sea Salt](#), black pepper and dill.

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

Place the slices of [Smoked Salmon](#) on the top of the [Sourdough toast](#) and pour the scrambled eggs over the [Smoked Salmon](#) topped toast.

Enjoy!