

## Beef Bresaola & Eggs, Reuben-Inspired

*Inspired by the classic New York Reuben sandwich, this delightful dish is brunch perfection. Our Beef Bresaola makes a fantastic substitute for salt beef, pairing beautifully with pillowy scrambled eggs, zingy cornichons, earthy cavolo nero, and a hit of mustard. For an indulgent touch, I love adding crispy baked potato skins (leftover from gnocchi prep), but your favourite crisps would work just as well.*

Serves 2

### Ingredients

- 70g beef bresaola
  - 5 eggs
- 4 slices sourdough bread
- A few leaves of cavolo nero (roughly chopped, stems removed)
  - 1–2 tsp wholegrain mustard
  - 4–5 cornichons, finely chopped
- 1 bird's eye chilli, thinly sliced (optional, for heat)
- Small handful of crispy potato skins (or substitute with crisps)
- Halen Mon Salt and freshly ground mixed pepper, to taste
  - Butter or oil, for cooking

### Optional Add-Ons / Variations

- Crispy fried onions
- Smoked cheddar with paprika
  - Freshly grated Parmesan
  - A sprinkle of smoked salt
    - Coppa Ham





Place the cavolo nero in a microwave-safe dish with a splash of water. Cover loosely and microwave for about a minute until just wilted.

Toast the sourdough slices until golden and crisp, then set them aside.

Crack the eggs into a bowl, season with a little salt, and whisk until smooth. In a non-stick pan, ideally ceramic, melt a small knob of butter over medium-low heat. When the butter begins to foam, pour in the eggs. Let them sit undisturbed for a few seconds, then slowly fold them with a spatula, creating soft, creamy curds.

Let the beef bresaola come to room temperature or warm it gently in the pan you used for the eggs, just enough to bring out its flavour.

Spread a little wholegrain mustard over each slice of toasted sourdough. Layer with the wilted cavolo nero, scrambled eggs, and slices of bresaola.

Finish with chopped cornichons, a few slices of bird's eye chilli, and a scattering of crispy potato skins. For extra richness, add grated smoked cheddar, a dusting of paprika, or a sprinkle of crispy onions just before serving.

Enjoy!