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Herby Scrambled Eggs with Smoked Salmon and Lemon Zest Sea Salt

**Servings: The amounts below make 2 servings
(you will need 2 eggs and about 30 grams (1 oz) smoked salmon per person**

Ingredients:

4 eggs
2 tbsp whole milk or cream
salt and pepper
2 tsp butter
handful of chopped fresh herbs, such as parsley, cilantro, chives/green onions (or a combination)
60 g (2 oz) SeaChange Smoked Sockeye Salmon
Salt Spring Sea Salt Lemon Zest Fleur de Sel
warm scones, to serve

Preparations:

Open the package of smoked salmon with scissors and pour off the juice (discard or save for another use). With your fingers, flake the salmon into bite-sized pieces and set aside.

Place the butter in a small non-stick pan over low heat and let it melt. Crack the eggs into a medium bowl, add the milk/cream, and beat vigorously with a whisk. Season with salt and pepper. Pour the eggs into the warm pan and let them cook gently, stirring occasionally with a spatula. They will be very liquidy at first, then gradually will start to set on the bottom of the pan and you will see curds of scrambled egg starting to form as you stir. Continue cooking and stirring gently until the eggs are cooked to your liking, about 10-15 minutes. Remove from the heat and fold in the chopped fresh herbs, then divide onto 2 plates. Sprinkle each serving with a pinch of Lemon Zest Fleur de Sel, and top with 30 g (1 oz) of smoked salmon. Serve immediately with the warm scones alongside.