



BREAKFAST RECIPE

Chilli Biltong Scrambled Eggs (camping meal, 2 serves)

4 eggs
1 bag of Chief Chilli Biltong
1 tbsp light cream
½ tsp Himalayan Pink salt
(any salt will do when camping, though)

DAIRY-FREE

A pinch of ground pepper
1 tbsp butter (grass-fed if you can)
1 tbsp coarsely chopped chives

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Method

In a bowl, beat the eggs with cream, salt, and pepper. Melt butter in a skillet, and then add the beaten eggs. Stir the eggs occasionally with a heat-proof spatula, scraping to form large curds until the eggs are almost set. Stir in the biltong and continue cooking until the eggs are just set. Garnish with chives.

