



GOLDSTEIN SALMON'S CLASSIC BRUNCH DELIGHT

Feeds 2-4

At Goldstein Salmon, we believe that every meal should be a celebration of exquisite flavours and unforgettable experiences. We're thrilled to share with you a recipe that embodies the essence of a perfect brunch: Smoked Salmon, Scrambled Eggs, and Smashed Avocado on Toast.

This classic combination of rich and savoury smoked salmon, fluffy scrambled eggs, and creamy smashed avocado, all nestled on a bed of perfectly toasted bread, is a culinary masterpiece that promises to elevate your brunch game. Follow our simple yet indulgent recipe below, and treat yourself to a Goldstein Salmon experience like no other. Because at Goldstein Salmon, we believe in turning every meal into a moment to savour.

Goldstein Salmon's Classic Brunch Delight: Smoked Salmon, Scrambled Eggs, and Smashed Avocado on Toast

Ingredients:

- 4 slices of your favourite bread, toasted to perfection
- [200g Goldstein smoked salmon](#)
- 6 large eggs
- 2 ripe avocados
- 2 tablespoons fresh lemon juice
- Salt and pepper to taste
- Fresh chives, finely chopped, for garnish (optional)

Instructions:

1. Scrambled Eggs:

- In a bowl, whisk the eggs until well combined.
- Heat a non-stick skillet over medium-low heat and add the whisked eggs.
- Gently scramble the eggs, stirring occasionally, until they reach your desired consistency.
- Season with salt and pepper to taste.

2. Smashed Avocado:

- In a separate bowl, mash the ripe avocados with a fork.
- Add fresh lemon juice, salt, and pepper to taste.
- Mix until the ingredients are well combined.

3. Toasted Bread:

- Toast your bread slices to your liking.

4. Assembling the Brunch:

- Spread a generous layer of smashed avocado on each toasted slice of bread.
- Top with a portion of scrambled eggs, ensuring an even distribution.
- Gently drape smoked salmon over the eggs for a luxurious touch.
- Garnish with fresh chives if desired.

5. Serve with Freshly Squeezed Orange Juice:

- Complete your brunch experience by pairing this delectable dish with a glass of freshly squeezed orange juice for a burst of citrusy goodness.

We hope you enjoy creating and savouring this delightful brunch option from Goldstein Salmon. Feel free to share your culinary masterpieces with us on social media using #GoldsteinSalmon – we would love to see your creations!