



## **HOT SMOKED SALMON WITH SCRAMBLED EGGS AND CAPER-SHALLOT SALSA**

**Crafted by Clare Heal - Journalist-turned-chef based in London**

### **Feeds 2**

An indulgent brunch for lazy weekend mornings. The secret to creamy eggs is slow cooking so take your time. The salsa adds a lovely note of sharpness, setting off the rich eggs and smoky fish.

### **Ingredients**

- 1 fillet hot smoked salmon (approx. 180g)
- 1 shallot
- A few sprigs parsley
- 30g capers
- 2 slices sourdough bread
- 4 eggs
- 1 tbsp milk
- Salt
- Black pepper
- 20g butter

### **Method**

1. Pop the salmon on a baking tray and put it in a low oven (150°C or so) for 10 minutes, just to warm through.
2. Dice the shallot as finely as you can. You don't need loads, only about 15g (about a tablespoon). Put it in a small bowl. Finely chop the parsley and capers add them to the shallot. Mix well and set aside.
3. Put the toast on.
4. Break the eggs into a jug and add the milk, a pinch of salt and a good grind of black pepper. Beat well. It should be homogenous with no discernible bits of white or yolk.
5. Put a frying pan over a low-medium heat and melt the butter. Add the eggs and leave them for a minute then stir gently. Leave for another 30 seconds and stir again. Repeat until the egg is cooked through to your liking with large, creamy curds.
6. At some point during this process, the toast should be done. Get it buttered and on plates so you can top it with the eggs as soon as they're ready.

7. Break the fish into large flakes and divide between the eggs. Sprinkle over some of the shallot salsa and serve immediately.

### **Variations**

- Swap the sourdough for a bagel, tatty scone or your bread of choice.
- Flake the salmon into the eggs in the last minute of cooking for a more cohesive dish with less contrast.