

Fryar's Kangaroo Island Free Range scrambled Eggs with Huon Aquaculture cold smoked salmon with dill

Serves 2

Ingredients

80g **B.-d. Farm Paris Creek** butter,
cut into roughly 1 cm knobs
6 **Fryar's Kangaroo Island Free Range Eggs**
60 ml **Alexandrina Cheese Company** cream
100 ml sparkling white wine
Large bunch of dill, ripped up
Big pinch of sea salt
Twist of coarsely cracked black pepper
2 to 4 slices of **Huon Aquaculture** cold smoked salmon
2 big slices sour dough, toasted

Method

Whisk together the eggs in a bowl; season with salt and pepper. Add cream, sparkling white and half of the butter in knobs. Heat a frying pan with remaining butter until it foams.

Add egg mix to frying pan and gently fold with a spatula a couple of times over medium heat. When the eggs start to firm up, take them off the heat. Pile the scrambled egg onto the toast, add a slice of smoked salmon per serve and top with dill.