

Scrambled Eggs with Smoked Salmon & Croissant



Serves: 4

Preparation Time: 5 minutes

Cooking Time: 20 minutes

Ingredients:

- 4 x [The Pastryhouse Preproof Croissant Medium](#)
- 120g [Mainland Egmont Shredded Cheese](#)
- 8 eggs
- 130ml [Anchor Cooking Cream](#)
- 3g fresh dill, chopped
- sea salt , to season
- cracked pepper, to season
- 40g [Western Star Salted Butter](#)
- 200g smoked salmon, sliced

Method:

- Preheat oven to 160°C and place croissants on a tray. Top with Mainland Egmont Cheese then place in oven for 15 - 16 minutes.
- Crack eggs and whisk well with Anchor Cooking Cream.
- Add dill to egg mixture. Season with salt and cracked pepper.
- Heat medium pan. Melt Western Star Butter then scramble the eggs until tender and cooked. Fold in sliced salmon.



FOODSERVICES
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