



Enjoy with Estate Grown Pinot Noir

GOURMET SCRAMBLED EGGS WITH SMOKED SALMON

3-4 eggs
2 tablespoons finely chopped butter
1 tablespoon butter
½ pinch salt
1 pinch black pepper
diced smoked salmon (1-3 teaspoons per egg)

Also consider adding: capers, finely diced onions, or finely chopped herbs (remembering to keep total amount at 1-3 teaspoons per egg.)

This recipe is a favorite of mine and while it is most often served as a brunch item, I quite enjoy it as a late evening meal. A simple dish, that while quite flavorful and satisfying, it is not too filling close to bedtime.

This recipe may be as simple as preparing scrambled eggs as you usually would, adding diced smoked salmon, plus salt and pepper to taste. However, give yourself an extra ten minutes, and prepare the eggs as follows:

(Remember: Starting with room temperature ingredients makes for the most consistent recipes.)

In a mixing bowl, beat together eggs, chopped butter, salt & pepper.

Using a double boiler, (with “just” boiling water in the lower pot): Melt butter in top pot. Add egg mixture, stirring with plastic spatula until chopped butter has melted. As eggs thicken, continue to gently fold eggs over from the bottom of pot to the top, about 5 minutes. Add smoked salmon as eggs thicken, and cook another 5 minutes, or so. (Don’t forget, the eggs will continue to cook even after removed from the pot.)

Serve immediately, on warm plates.

I hope you enjoy this dish as much as Michele and I do!

~ Stephen A Corley