

Scrambled Eggs with Smoked Salmon and Brioche

Serves 2



Ingredients:

4 large eggs
4½ oz (125 g) smoked salmon trimmings
2 all-butter brioche buns
4 tablespoons single cream
½ oz (10 g) butter
salt and freshly milled black pepper

To garnish:

a little fresh dill

The salmon needs to be chopped fairly small for this, so if you're using offcuts you might still need to chop some of the larger pieces. I say chop here, but very often I use scissors. Either way, place all the salmon pieces in a small bowl, pour in the cream, give it all a good stir, cover the bowl and leave it aside for 30 minutes.

When you are ready to make the scrambled eggs, pre-heat the grill to its highest setting. Slice the top off each brioche, then carefully scoop out and discard half the bread from inside, then place each one, alongside its lid, under the grill, and lightly toast on both sides.

Now melt the butter in a medium-sized saucepan over a very gentle heat. While it's melting, break the eggs into a bowl and beat them lightly with a fork, seasoning with a little salt and freshly milled black pepper. When the butter has melted and begins to foam, pour in the beaten eggs. Increase the heat slightly and, using a wooden fork, stir continuously backwards and forwards.

This recipe is taken from How to Cook Book One by Delia Smith

1. Retrouvez les expressions suivantes:

Il faut émincer le saumon assez finement	
Déposez votre émincé de saumon dans un bol	
Versez la crème	
Remuez bien	
Laissez reposer 30 minutes	
Décalottez chaque brioche	
Retirez avec précaution la moitié de la mie avec une petite cuiller	
Faites légèrement griller des deux côtés	
Faites fondre le beurre	
Cassez les oeufs	
Battez-les légèrement à la fourchette	
Quand le beurre commence à mousser	
Y verser l'œuf battu	
Avec une cuiller en bois	
Remuez d'avant en arrière et inversement	

2. Remettez le reste de la recette dans l'ordre

	quickly add the salmon and cream
	and continue stirring until the eggs become a soft, creamy mass
	taste to check the seasoning
	then keep on stirring until almost all the liquid has gone
	and spoon into the toasted brioche buns
	and serve immediately
1	as soon as the eggs begin to solidify
	top with a little dill
	then remove the pan from the heat
	replace the lids