



Sizzling Scrambled Eggs

Serves 2 **EASY** Prep 10 mins Cook 15 mins



Ingredients

- 25 g (1 oz) butter
- 4-6 large eggs, beaten
- Mixed Peppercorns with Spice Mill
- 2 slices ciabatta bread
- 100 g (4 oz) smoked salmon or ham pieces
- lemon wedges to serve

Method

STEP 1

Melt half the butter in a non-stick saucepan. Meanwhile, beat together the eggs in a large bowl and generously grind in Mixed Peppercorns with Spice. Pour into the saucepan and cook over a very low heat for 10 minutes, stirring constantly.

STEP 2

Meanwhile, grill the bread on both sides and spread with the remaining butter.

STEP 3

Tear the salmon or ham into small pieces and sear for a few seconds in a non-stick frying pan. Fold into the cooked eggs and spoon over the toast. Generously grind with the Mixed Peppercorns with Spice and

serve immediately garnished with lemon wedges.