

SMOKED SALMON & EGGS

Autumn ALC menu 2024
Breakfast
Main plate

- 70g Smoked salmon
- 150ml Scrambled Egg mix (5oz) SR
- 10g Butter
pinch of table salt & cracked black pepper
- 2 slices Seeded sourdough
- 1 each Lemon wedge
- 1 pinch Chives - chopped
- 2g Micro salad



PREP JOBS

1. Make scrambled egg mix
2. Prep lemon wedges

METHOD

1. Heat a non-stick pan, melt butter, add scrambled egg mix and continue mixing using the rubber spatula.
2. Once the eggs starting to cook remove the pan from the heat, season with salt & pepper
3. Toast 2 slices of seeded sourdough and lay smoked salmon on top
4. Place cooked scrambled eggs on top, season and top with chopped chives
5. Serve with lemon wedge and micro salad



SAFETY STEPS

1. Wash hands after preparing dish due to allergens.