



## Scrambled eggs & Salmon on Sourdough

YIELD: Serves 2

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COOK TIME: 20 Minutes

### PREPARATION METHOD

1. Empty bread mix into a large bowl & rub 25g butter into the flour until mixture resembles breadcrumbs
2. Gradually add water and mix together until the dough is well combined.
3. Mould into a ball.
4. Using floured hands, knead the dough on a clean floured surface for 20-25 minutes, or until the dough is elastic & smooth. Add a little more water if needed.
5. Return the dough to the bowl and cover with cling film and pop into warming drawer on proof setting for 55 minutes.
6. Once the dough has risen, return it to a floured work surface & knock it back.
7. To shape into the bloomer, flatten the dough into a rectangle, with the long side facing you, fold each end into the middle then roll like a swiss roll so that you have a smooth top with a seam along the base.
8. Preheat the oven to 200 degrees in the wolf M series and bake for 25 minutes. Remove from oven and allow to cool on wire rack.
9. Scrambled Eggs: Place 4 cracked eggs, splash of milk and tbsp of butter into a pan on low heat, stir eggs until they start to scramble.
10. Turn off heat and keep stirring until consistency of choice.
11. Slice bread and toaster in toaster, add some butter to the toast, add scrambled eggs and Salmon slices, garnish with dill & season and serve.

### INGREDIENTS

Serves 2  
Sourdough bread mix  
25g softened butter  
320ml water  
Plain flour  
Parchment paper to line tray  
Sliced good quality smoked salmon  
X 4 free range Eggs  
Milk (or plant-based option)  
Tbsp butter (or vegan almond butter)  
Dill to garnish