

# SMOKED SALMON & SCRAMBLED EGG CROISSANTS

Serves 6

## Ingredients

300g [Smoked Salmon](#)  
6 large day-old all-butter croissants  
12 large eggs  
50g [Welsh Dragon Butter](#), diced  
4 tbsp double cream  
1 tsp [Welshman's Caviar – Seaweed Sprinkle](#)  
[Halen Môn Sea Salt](#) and freshly ground black pepper  
[Smoked Dragon Welsh Butter](#), to finish



Trim the ends of the croissants and slice each one into 4 thick rounds and season lightly with the [Halen Môn Sea Salt](#) and black pepper.

Break the eggs into a cold heavy-based non-stick saucepan; do not season. Place the pan over a low heat and add a few knobs of [Welsh Dragon Butter](#). Using a wooden spoon, stir the eggs frequently but not constantly, just to combine the yolks and whites.

As the eggs start to scramble, take the pan off the heat and use a spatula to scrape the egg from the sides and base of the pan. Return to the heat and keep stirring and scraping the pan until the overall texture of the eggs is like soft curds. This should take 5–6 minutes. Don't overcook the mixture – it should be moist and soft.

Then heat a dry frying pan over a medium heat and toast the croissants on each side until golden. Place the toasted slices on individual warmed plates.

When the eggs are nearing the end of cooking, take the pan off the heat, add a knob of [Smoked Dragon Welsh Butter](#) and then season well with [Halen Môn Sea Salt](#) and freshly ground black pepper. Return to the heat and stir in the cream. Once the butter has melted, remove from the heat.

Spoon the scrambled eggs onto the toasted croissants, sprinkle on the [Welshman's Caviar](#) and drape the slices of [Smoked Salmon](#) on top.

Serve immediately and enjoy!