

# Scrambled eggs & Salmon on Sourdough

Cook: 20 minutes



## Step 1.

Empty bread mix into a large bowl & rub 25g butter into the flour until mixture resembles breadcrumbs

## Step 2.

Gradually add water and mix together until the dough is well combined. Mould into a ball.

## Step 3.

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.

## Step 4.

Return the dough to the bowl and cover with cling film and pop into warming drawer on proof setting for 55 minutes.

## Step 5.

Once the dough has risen, return it to a floured work surface & knock it back.

## Step 6.

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.

## Step 7.

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.

## Step 8.

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. Turn off heat and keep stirring and until consistency of choice.

## Step 9.

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