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ingredients to inspire...

DUCK EGG WITH SMOKED SALMON AND ASPARAGUS

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DUCK EGG WITH SMOKED SALMON AND ASPARAGUS

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Brought to you by
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Director of Food
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Ingredients

6 duck eggs

24 asparagus spears

300g smoked salmon

40g butter

50ml double cream

1 lemon, cut into
6 wedges

Handful of pea shoots
for garnish

Serves: 6



Method

1. Remove the duck eggs from the box, take off its top and save it for later.
2. Carefully make an incision around the top of each egg with a sharp, pointed knife, as you would with a soft-boiled egg, and take the top off. Pour the egg inside into a bowl and reserve for later. Put the shells into the egg box and place into an oven for 15 minutes at 100°C to kill any bacteria.
3. Next, peel the outside of the asparagus spears to reveal the lovely green inside. Sprinkle with a little olive oil and cracked black pepper and reserve for later.
4. Divide the smoked salmon evenly between 6 plates, placing it to one side of each plate. Place an egg cup next to this, ready for the duck eggs. Place a griddle on the stove and heat.
5. Season the eggs with salt and pepper and give them a good mix with a whisk. Melt the butter in a pan and add the eggs. Cook slowly on a low heat moving the eggs continuously with a spoon. When the eggs are scrambled, remove from the stove and add the cream. This will stop the cooking process and add richness to the eggs.
6. Spoon the scrambled eggs back into each egg shell and return to the egg box. Place in the oven on 100°C to keep them warm.
7. Now griddle the asparagus spears for 2 minutes until they have taken on that burnt griddle flavour. Place on the plates next to the salmon. Remove the eggs from the oven and place in the egg cups.
8. Garnish the salmon and asparagus spears with a drizzle of olive oil and some pea shoots and serve with a wedge of lemon.