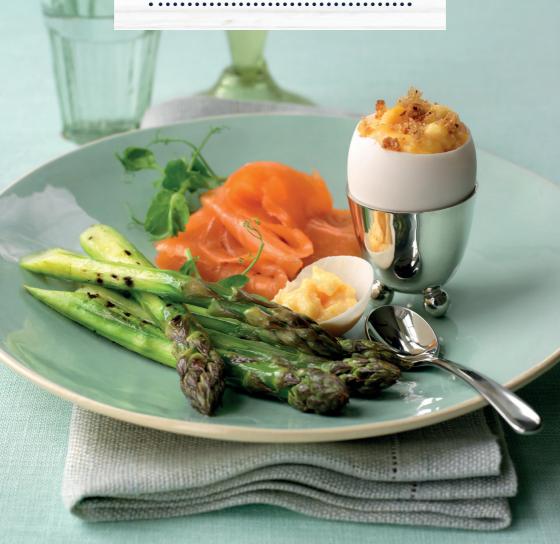


ingredients to inspire...

DUCK EGG WITH SMOKED SALMON AND ASPARAGUS





Brought to you by **Mark Stower**Director of Food and Service

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



DUCK EGG WITH SMOKED SALMON AND ASPARAGUS

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.
- 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.
- 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.
- Garnish the salmon and asparagus spears with a drizzle of olive oil and some pea shoots and serve with a wedge of lemon.

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