

Flowers of scrambled eggs and salmon

CUISIMAGES

Réf :
1202

Type :
Hot
Starter

Preparation :
20 mn
Rest :

Cooking :
15 mn
at 180°C

Cost :

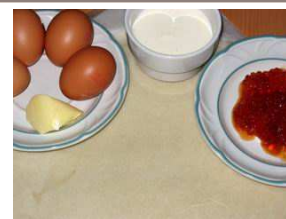

Difficulty :


Origin :




For 4 persons

- 4 eggs
- 50 grams of salmon eggs
- 3 sheets of pre-baked fritter dough
- 100 grams of butter
- 100 ml of single cream
- 100 ml of milk
- Pepper



Preheat the oven at 180°C for 15 mn.

Using a bowl, cut 3 circles in each sheet of fritter dough.

Melt half of the butter.



Brush over 2 sheets of fritter dough with butter.

Using a ramequin for a mould, make a flower of the dough.

Repeat 3 times.



Place on the middle rack and bake at 180°C for 5 min.

Remove from the moulds and let them cool.



In a bowl, break the eggs.

Add pepper and mix.



In a frying pan, melt the remaining butter.

Pour the omelette and cook gently over a low heat (stir continuously, using a wooden spatula).

While stirring, slowly add cream and milk.



The eggs must form a creamy mass.

Serve the scrambles eggs in the flowers and garnish with salmon eggs.



Recommandation
Variante
Wine

Serve with toasts.
Replace salmon eggs with trout eggs or truffle.
Riesling