



BigFish Recipe™

Salmon with Baked Eggs

This is a simple but impressive way to serve salmon with eggs, perfect for a very special brunch!

Preparation time: 10 minutes
Cooking time: 10-15 minutes
Serves: up to six people (fewer if you're very hungry!)

Ingredients

6 slices of BigFish Oak Smoked Salmon, or try our Smoked Trout or Organic Smoked Salmon
6 crusty bread rolls – choose any one kind or a selection of your favourites, wholemeal, seeded, sourdough, brioche or soft white – as long as it's a decent sized bun!
6 medium eggs
25g of melted butter
3 tbsp finely chopped chives, to garnish

Method

1. Heat the oven to 180°/160°C fan/gas 4.
2. Carefully slice the top off each roll and gently pull out the bread in the centre of the roll. Be careful not to break the bottom of the roll, you need a hole large enough to hold an egg. (You can save the bread you take out, blitz into crumbs and store in the freezer for another recipe).
3. Arrange your rolls on a baking sheet, reserving the tops.
4. Now brush the inside of each bread roll with a little melted butter, then carefully line the inside of the hole with a slice of smoked fish.
5. Carefully break one egg into each roll in the hole lined with salmon and season with freshly ground black pepper. Bake the eggs for 10-15 minutes or until the eggs are cooked the way you like them.
6. Serve the rolls on warmed plates, scattering over a few chopped chives and with the tops of the rolls toasted, brushed with the remaining butter and cut into soldiers to dip into the eggs.

With thanks to [BBC Good Food](https://www.bbc.com/food) for the inspiration!