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Luxury Scrambled Eggs with Smoked Goose on Toasted Brioche

Ingredients

(Serves 2)

4 large eggs

50ml double cream

15g butter

100g smoked goose, torn into small pieces

Small bunch chervil, chopped and extra to garnish

4 slices brioche, toasted.

Method

Whisk eggs and cream together in a bowl. Melt the butter in a frying pan over a medium heat and then pour in the egg mixture. Stir gently with a wooden spoon as they cook until they become soft and creamy. Remove from the heat and then stir in the smoked goose and the chervil. Season to taste and serve on the toasted brioche, garnished with the extra chervil (do not add salt before this point or the proteins in the eggs will relax, making the scrambled eggs too thin).