

# POSH SCRAMBLED EGGS



## INGREDIENTS

- 8 asparagus spears, trimmed
- 2 tbsp. melted Unsalted Valio Butter
- 3 Le Naturelle Eggs
- 1 tbsp. water
- Santa Maria Salt and ground black pepper
- 1 tbsp. Elmlea Double Cream
- 2 thick slices brioche or other thick bread, toasted
- **2 tbsp. Maille Hollandaise**
- 1 tbsp. chopped flat-leaf parsley



## METHOD

- 1** Place the asparagus in medium skillet and cover with water; add salt if desired.
- 2** Bring to the boil over high heat. Reduce heat and simmer until tender for about 5 minutes. Drain and drizzle with melted butter and set aside.
- 3** Beat eggs, water and salt and pepper. Melt 2 tablespoons butter in small skillet and cook egg mixture over low heat, stirring frequently, until eggs are set. Stir in heavy cream.
- 4** To serve, spread the brioche with **Maille Hollandaise**, then top with asparagus and scrambled eggs. Garnish with parsley.