



RYE AND CEREALS HALF-BAGUETTE SCRAMBLED EGG WITH GRAVLAX SALMON



List of ingredients

- 1 Rye and Cereals Half-Baguette
- 2 eggs
- 20g butter
- 10g cream
- 50g salmon
- 10g trout roe
- 10g onions
- 10g vinaigrette
- Dill
- Lettuce



Recipe created by :
Jean-Jacques Massé, Meilleur Ouvrier de France



Recipe made with :

38288 Rye and Cereal Half-Baguette 120g

PART-BAKED

Persons
1

Preparation time
20 min

Difficulty
● ● ● ● ●

Moments of consumption :

Breakfast | Snack | **Dinner** | Lunch | Brunch | Aperitif



Preparation steps

- 1 Marinate the salmon for 12 hours in the marinade.
- 2 Sprinkle poppy seeds and roasted sesame seeds over the salmon, then cut into not too thin slices width-wise.
- 3 Make scrambled eggs and stop the cooking process with the butter and the cream. Season with salt and pepper.
- 4 Cut the top of the bread into thin croutons and toast them.
- 5 Arrange the scrambled eggs on the hollowed-out Half-Baguette, and then the salmon.
- 6 Decorate with lettuce, trout roe, dill and thin croutons.

SHARE

THE BAKERY CULTURES
OF THE WORLD