

# Scrambled duck eggs with smoked eel



## Ingredients

- 2 finely chopped shallots
- 180g smoked eel
- 50g butter
- 1 x 142ml pot double cream
- 3 Watercress Lane duck eggs
- 200g mixed salad leaves
- 100ml vinaigrette

 10 mins preparation / serves 4

The smokey eel combines perfectly with the richness of the duck eggs and cream. For extra luxury top with herring caviar.

## Method

1. Cut the eel into 1.5cm chunks. Gently fry the chopped shallots in the butter for a few minutes until soft. Add the cream, bring to the boil and season.
2. Crack the eggs into the cream and cook over a low heat for a minute or so, until the egg white starts to coagulate. Take the pan off the heat and stir it all together, letting the residual heat cook the egg into a creamy scramble.
3. Dress the salad and put in the centre of the plates. Top with the scrambled egg and 6 slices of eel.



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