

SOFT BOILED EGGS WITH BRIOCHE & SALMON

4 personnes 20 minutes Easy



Ingredients

- 4 Parisian Brioches
- 4 small eggs at room temperature
- 2 slices of smoked salmon
- 8 teaspoons of heavy cream
- Salt
- Nutmeg
- Chives
- Pepper

Preparation

- 1- Preheat the oven to 180°C.
- 2- Cut the head off each brioche and set aside. Gently hollow out the brioche.
- 3- Chop the chives. Cut the smoked salmon into strips.
- 4- In a bowl, mix the heavy cream with salt, nutmeg and half of the chives, then pour two spoonfuls of this preparation on the bottom of each brioche.
- 5- Break an egg on top.
- 6- Place the buns and the heads next to each other in an ovenproof dish and bake for 15 minutes.
- 7- Once out of the oven, season with pepper and add the salmon strips. Sprinkle with the remaining chives and cover with the hat. Serve immediately.

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Break each egg beforehand in a small bowl to remove the eggshell fragments if necessary.
