

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 brioches.
- 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.

Astuce

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

