

SCRAMBLED EGGS WITH SMOKED SALMON AND CHARCOAL SEA SALT FOAM

BRAS
DEL
PORT
DESDE 1900

Recipes



Starter



2 servings



10 minutes



Low difficulty

PREPARATION

1. Rehydrate the nori sheets by soaking them in a bowl with water for 5 minutes.
2. Cut the salmon into small cubes and drain the seaweed.
3. Beat the eggs and add the salmon and nori seaweed.
4. Heat a little oil in a frying pan and pour the mixture. Cook stirring almost constantly. Remove from heat and let it with the residual heat trying to keep it soft and creamy.
5. Serve the scrambled eggs on a toast and garnish with [Bras del Port Charcoal Sea Salt Foam](#).

Ingredients (2 servings):

- 40 g nori seaweed
- 4 eggs
- 75 g smoked salmon
- Extra virgin olive oil
- [Bras del Port Charcoal Sea Salt Foam](#)