

## Scrambled eggs with Crabmeat & Chives ~ serves 4

Ingredients:

2tbsp Butter

12 Large Eggs, lightly beaten

7oz crabmeat, picked through

Handful of Chive, minced

Sea Salt and Black Pepper

2tbsp Creme Fraiche

4 thick slices of Country Bread, toasted

Melt the butter in a nonstick pan and add the beaten the eggs. Stir with a wooden spoon over low heat for a few minutes until the eggs are half set but still quite runny.

Stir in the crabmeat, chives, and seasoning. Keep stirring until the eggs are just about to set, then quickly incorporate the creme fraiche and remove the pan from the heat.

Place a slice of toast on each warm plate and spoon the scrambled eggs on top. Serve immediately.