

Steamed Eggs w/ Smoked Salmon, Crème Fraîche & Chives

Swick

Serves 1 | Active Time: 5 minutes | Total Time: 15 minutes

Step 1: Preparing the Eggs

- unsalted butter or oil for coating the ramekins
 - 4 large eggs
 - kosher salt (to taste)
- Set up a steamer. Fill with one inch of water and place over medium-high heat. Refer to the lessons on Steaming for more information, if necessary.
- Gather four small ramekins and coat the inside of each with a thin layer of fat. Crack an egg into each ramekin and season with a pinch of salt.
- Cover each ramekin with foil and transfer to the steaming basket.

Step 2: Steaming the Eggs & Serving

- 8 oz smoked salmon
 - fresh dill (for garnish)
 - fresh chives (for garnish)
 - 8 tsp crème fraîche
- To steam the eggs, transfer the steaming basket over the simmering water and cover. Steam the eggs for approximately 7 to 10 minutes or to the desired doneness.
- While the eggs are steaming, divide the smoked salmon onto each plate. Garnish with some fresh dill and crème fraîche.
- Once the eggs are done, sprinkle the chives over top and season with pepper. Place beside the smoked salmon and serve.