

# Scrambled eggs with bacon

**Serves:** 36 tastes along with Potato Drop Scones and Roasted Cherry tomato sauce

**Fresh from the garden:** chives

## **Equipment:**

Chopping boards  
Medium frying pan  
Tongs  
Knives  
Small bowl  
Large mixing bowl  
Whisk  
Large heavy based frying pan with lid  
Wooden spoon or spatula

## **Ingredients:**

12 rashers short cut bacon  
15 eggs  
1/4 cup cream  
1/4 cup milk  
1 large knob of butter  
A little olive oil  
1/4 cup chives, finely sliced

## **What to do:**

1. Preheat oven to 100°C
2. Cut the bacon rashers into 3 pieces. Dry with some paper towel. Heat a little olive oil in the frying pan. Add bacon, a few rashers at a time to avoid over-crowding the pan. Cook until golden on both sides. Keep warm in the oven while you make the eggs.
3. Break the eggs one at a time into a small bowl. Check for shell, then add to the large mixing bowl.
4. Whisk until the yolk and white are well mixed together. Add cream, milk and salt and pepper, and mix again.
5. Heat butter over a medium heat in the large frying pan . When the butter is melted and bubbly, add the egg. Mix around gently, turn down heat to low, and leave eggs to set for about 2 minutes. Fold the eggs from the centre of the pan towards the middle. Do this gently a few more times until the egg is almost cooked. Put a lid on the pan, turn off the heat and set aside until ready to serve. The egg will finish cooking in its own heat. Top potato drop scones with homemade tomato sauce, a piece of bacon and a little scrambled egg, sprinkled with chives.