

## Scrambled Eggs with Confit Tomatoes and Fennel Pollen Butter

4 large free range eggs

20ml milk

2 tbsp olive oil

½ bunch chives chopped

4 cherry vine tomatoes

125g unsalted butter softened

1 tsp fennel pollen

¼ juice lemon

Pinch cayenne, salt to taste

Pinch of smoked paprika

1 chorizo sausage diced

Method;

To make the compound butter, mix all the ingredients with a paddle or whisk until all incorporated

With a wet towel wipe the bench and then lay a sheet of cling film over the wet bench, this will give you traction when rolling the compound butter.

Spoon the butter onto the sheet and then fold the film over the butter, then roll until tight twisting the ends

Place in fridge to set before cutting

Mix the eggs together with the milk and seasoning then pour into a small non stick sauce pan

Cook slowly over medium heat, stirring constantly for about 5 minutes, until the mixture starts to thicken.

In another small pan sautee off the chorizo and the cherry tomatoes

To finish add the chopped chives, the sausage and plate up with a dusting of smoked paprika and a slice of fennel pollen compound butter.

Enjoy