

Mascarpone Scrambled Eggs

Serves 2

4 eggs
1 heaped tablespoon
mascarpone
1 tablespoon unsalted butter
salt and pepper
2 tablespoons Parmesan, grated

For serving:

6 slices pancetta, cooked in a
hot oven until crispy,
OR smoked salmon
croissants or toast, optional

This dish was inspired by my love of the Italian dessert tiramisu, which has mascarpone, a creamy cheese, as a key ingredient. One day I decided to add some leftover mascarpone to my scrambled eggs instead of cream and it worked amazingly well. Scrambled eggs need to be fluffy and velvety and silky, and mascarpone added to the eggs does this brilliantly.

1. Break the eggs into a bowl and add the mascarpone. Stir the mixture slowly, just until the yolks break – don't go crazy here, no whisking or vigorous mixing.
2. Add the butter to a cold nonstick pan, then heat it up slowly. Once the butter starts to bubble, add the egg mixture and fold slowly until the egg starts to set. You are looking for a soft texture.
3. Season to taste, sprinkle with the cheese and serve with pancetta or salmon and croissants or toast.