



Crème de Brie is wonderful stuff. This is the heart of brie without the rind. It is sold by Coeur Lion in little tubs and is great for spreading on biscuits or using in recipes. Yesterday I made the most delightful scrambled eggs with it, here's the recipe:

2 large eggs (I use free range - happy food and all that)

1 large pat butter (1.5 Tbsp)

50ml milk (3 Tbsp)

15 ml (1 Tbsp) Crème de Brie

2 salad onions (scallions) finely diced

Melt butter in medium frying pan and when at heat, sauté onion in it till translucent (add a dash of salt to speed this up). With fork, briskly mix eggs with milk and brie, do not beat, just mix very well. Add egg mixture to pan all at once, and once it starts to set, draw spatula from outer edges of pan towards the centre turning egg in process. Proceed until egg is done to your liking.

Yum yum!