

nøgg

No Egg.
But Plants.

Simply. **Rustic.**

Woodfired bread with scrambled eggs.

Preparation

- 1 Open the lid, release the vacuum and close the lid again. Then shake the package vigorously. Place the desired amount of nøgg Scrambled Eggs in a pan lightly greased with vegetable oil and heat on the highest setting (Gas mark 9/220°C). Once the nøgg Scrambled Eggs begin to set, continue to cook for about 20 seconds whilst continuously stirring. Then set the temperature to gas mark 7/180°C and cook the nøgg Scrambled Eggs for up to 90 seconds with continuous stirring.
- 2 Spread the aubergine cream on the bread slice.
- 3 Top the bread slice with lettuce, grilled vegetables, scrambled eggs and cherry tomatoes.
- 4 Then season with salt and pepper and garnish with herbs.

The preparation time always depends on the type of cooking appliance used and its heat output.

Ingredients for 1 portion

- 75 g nøgg Scrambled Eggs liquid
- 1 large slice (80g) of woodfired bread
- 30g aubergine creme or hummus
- 1 lettuce leaf
- 40g grilled vegetables (bell peppers, courgettes, aubergine)
- 20g cherry tomatoes
- salt, pepper and herbs

plant-based