

MEXICAN SCRAMBLED EGGS

Serves 3 to 4

3 tablespoons of CHEZWaWa small-batch Salsa Macha **

6 eggs

2 tablespoons crème fraiche

3 spring onions, finely chopped

(optional 1 jalapeño pepper finely chopped, fresh or pickled **)

about 10 cherry tomatoes, sliced into quarters

25 grams butter

salt and pepper to taste

1 small handful of cilantro/coriander, finely chopped

(optional 1 can of refried pinto or black beans ** warmed in a saucepan)

Stir and spoon the Salsa Macha into a medium-size frying pan and heat up over medium heat. Add the spring onions (and jalapeños) and fry gently for 2 to 3 minutes. Add the tomatoes and season with a pinch of salt and pepper, then cook for a further 3 to 4 minutes to let the tomatoes soften.

In a bowl whisk together the eggs and crème fraiche. Heat a non-stick frying pan and add the butter. Once it melts, pour in the egg mixture and cook slowly over low heat. Stir with a silicone spatula until almost cooked but still soft and moist. Season with salt and pepper. Fold the spring onion and tomato mixture into the scrambled eggs and warm for 1 minute, then top with freshly chopped coriander.

Serve your Mexican scrambled eggs with a few spoonfuls of warm refried beans on the side if desired.

** *Ingredient usually available at Pequeña Tienda at CHEZWaWa-Châtelain.*