



Breakfast Board

with Smoked Salmon & Honey

A beautifully arranged breakfast board featuring smoked salmon, creamy labneh, soft-boiled eggs, ripe avocado and fresh seasonal accompaniments, finished with a delicate drizzle of Mountain Mist Wildflower Honey. Perfect for sharing over slow mornings with family and friends.,

SERVES 4 | PREP 20 mins | COOK 8 mins | DIFFICULTY EASY

INGREDIENTS

Breakfast Board

- 250 g premium smoked salmon
- 4 eggs
- 1 ripe avocado, sliced
- 250 g labneh or whipped cream cheese
- 8 slices toasted sourdough
- 200 g mixed cherry tomatoes, halved
- ½ Lebanese cucumber, ribboned
- ½ cup pickled red onion
- 2 tbsp capers
- Lemon wedges
- Fresh dill
- Micro herbs (optional)

To Serve

- Mountain Mist Wildflower Honey
- Freshly cracked black pepper
- Sea salt

METHOD

1. Bring a saucepan of water to the boil and gently lower in the eggs. Cook for 7–8 minutes for jammy centres, then transfer immediately to iced water.
2. Peel and halve the eggs.
3. Toast the sourdough until lightly golden.
4. Arrange the smoked salmon, avocado, labneh and toasted sourdough onto a large serving board.
5. Add the halved eggs, cherry tomatoes, cucumber ribbons, pickled onion, capers and lemon wedges.
6. Garnish with fresh dill and micro herbs.
7. Finish with freshly cracked black pepper.
8. Just before serving, drizzle Mountain Mist Wildflower Honey lightly over the smoked salmon and labneh.

MOUNTAIN MIST TIP

A light drizzle of Mountain Mist Wildflower Honey enhances the richness of the smoked salmon and beautifully balances the tang of the labneh and capers without overpowering them.

Gather around the table.