

## Scrambled eggs with mushrooms



### Ingredients

300 g of chanterelle mushrooms  
8 eggs  
some butter or lard for frying  
salt and pepper to taste  
chives  
bread or roll  
takes 30 min — makes 2 decent portions

### Preparation

1. Precisely wash 300 g of chanterelle mushrooms. Cut bottom parts of stem if dirty.
2. Throw it all onto frying pan and gently heat to remove excess of water.
3. After few minutes, when mushrooms are no longer wet, add some butter or lard and gently fry (I do prefer lard, see photo below). I usually fry chanterelle mushrooms for 15 minutes. During that time it becomes golden. Such mushroom is a bit gristly, what I actually like :) If you fry a bit longer, chanterelle becomes brown and has more 'meaty' consistency.
4. Add 8 eggs and fry.
5. Add salt and black pepper to taste.
6. Sprinkle or mix with chives. Serve with bread or rolls.

### Notes