



# EGGS ROYALE



## QimiQ BENEFITS

- Quick and easy preparation
- Gratin, heat and microwave stable
- Creamy indulgent taste with 100 % butter flavour



20



medium

## INGREDIENTS FOR 10 PORTIONS

**500 ml** QimiQ Sauce Hollandaise

**10** Egg(s)

**40 ml** Vinegar

**10** Sesame bagels à 100 g

**200 g** Cream cheese

**600 g** Smoked salmon, finely sliced

**100 g** Red onion(s), finely sliced

**100 g** Romaine lettuce

## METHOD

1. Bring approx. 10 cm of water to the boil in a saucepan. Add the vinegar.
2. Crack open the eggs and slide them carefully into the simmering water. Poach the eggs for approx. 2.5-3 minutes (the egg yolks should be soft in the middle). Remove from the water using a draining spoon.
3. Halve the sesame bagels and lightly toast. Spread with the cream cheese.
4. Pour the QimiQ Sauce Hollandaise into a saucepan and heat stirring continuously.
5. Arrange the smoked salmon, red onions, romaine lettuce and one poached egg onto each half of the sesame bagels. Cover with the QimiQ Sauce Hollandaise.
6. Top with the second half of the bagel. Garnish as required and serve.