



MUFFIN EGGS BENEDICT



QimiQ BENEFITS

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



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medium

INGREDIENTS FOR 10 PORTIONS

500 ml QimiQ Sauce Hollandaise

40 ml Vinegar

10 Egg(s)

10 Tortillas à 30 g

200 g Ham, finely shredded

100 g Rocket salad

100 g Tomato(es), finely diced

Chives, finely chopped

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. Place the tortillas into muffin moulds and blind bake until crispy.
4. Pour the QimiQ Sauce Hollandaise into a saucepan and heat stirring continuously.
5. Fill each tortilla shell with the ham and rucola and top with one poached egg.
6. Cover with the QimiQ Sauce Hollandaise. Garnish with the tomato and chives and serve.