# QimiQ

## **EGGS FLORENTINE**



### **QimiQ BENEFITS**

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





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### **INGREDIENTS FOR 10 PORTIONS**

500 ml	QimiQ Sauce Hollandaise
40 ml	Vinegar
10	Egg(s)
10	English muffins
60 g	Butter, to roast
80 g	Shallot(s), finely sliced
400 g	Spinach, finely sliced
60	Butter

### **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 English muffins and spread with the softened butter. Lightly toast the muffins.
- 4. Sauté the shallots in the butter. Add the spinach and season to taste with salt and pepper.
- 5. Pour the QimiQ Sauce Hollandaise into a saucepan and heat stirring continuously.
- 6. Place the spinach and poached egg onto each toasted muffin half and cover with the QimiQ Sauce Hollandaise.
- 7. Top with the second muffin half. Garnish as required and serve.