



MINI 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 SERVINGS

250 ml QimiQ Sauce Hollandaise

20 ml Vinegar

10 Quail egg(s)

10 Slice(s) of white bread

50 g Lettuce leaves

100 g Cured ham, finely sliced

100 g Smoked salmon, finely sliced

100 g Chorizo [Spanish paprika salami], finely sliced

30 g Sweet pepper(s), finely diced

30 g Cucumber(s), finely diced

METHOD

1. Bring approx. 10 cm of water to the boil in a saucepan. Add the vinegar.
2. Crack open the quail 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. Pour the QimiQ Sauce Hollandaise into a saucepan and heat stirring continuously.
4. Toast the white bread slices until crispy. Arrange the salad, smoked salmon, raw ham, chorizo and one poached quail egg onto each slice and cover with the QimiQ Sauce Hollandaise.
5. Garnish with the pepper and cucumber cubes and serve.