



EGGS TRIVETTE



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

40 ml Vinegar

10 Egg(s)

10 Hot dog buns à 100 g

Butter, to brush

20 Prawns

1 Garlic clove(s), finely chopped

1 tbsp Olive oil

Salt and pepper

100 g Whole grain mustard

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 hot dog buns. Spread with the soft butter and lightly toast.
4. Sauté the shrimps with the garlic in hot olive oil and season to taste with salt and pepper.
5. Pour the QimiQ Sauce Hollandaise into a saucepan and heat stirring continuously.
6. Arrange 2 shrimps, mustard and one poached egg onto each half of the hot dog buns and cover with the QimiQ Sauce Hollandaise.
7. Top with the second half of the hot dog bun, garnish as required and serve.