



Q 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 Burger buns à 100 g

300 g Streaky bacon, sliced

1.5 kg Minced beef

Salt and pepper

2 Egg(s), raw

10 slices Yellow Cheddar Cheese

100 g Barbecue sauce

100 g Lettuce leaves

100 g Red onion(s), finely sliced

300 g Tomato(es), sliced

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 burger buns and lightly toast. Fry the bacon until crispy.
4. Season the minced meat with salt and pepper and mix in the 2 raw eggs. Form the mixture into 10 patties and pan fry. Top each patty with one slice of cheddar and gratinate.
5. Pour the QimiQ Sauce Hollandaise and the barbecue sauce into a saucepan and heat stirring continuously.
6. Arrange the patties, crispy bacon, lettuce, tomatoes, onions and one poached egg onto each half of the burger buns. Cover with the QimiQ Sauce Hollandaise mixture.
7. Top with the second half of the burger bun, garnish as required and serve.