



EGGS BENEDICT



QimiQ BENEFITS

- Creamy indulgent taste with 100 % butter flavour
- Enhances the natural taste of added ingredients
- Acid and alcohol stable



15



medium

Tips

Toast bread can be used instead of English muffins

INGREDIENTS FOR 10 PORTIONS

1 tbsp Vinegar

10 Egg(s)

80 g Shallot(s), finely sliced

20 g Butter

400 g Young spinach

Salt and pepper

10 slices Ham, or bacon

English muffins

4 tbsp Butter, softened

FOR THE SAUCE HOLLANDAISE

125 g QimiQ Cream Base

60 ml White wine

4 Egg yolk(s)

300 g Clarified butter

1 Lemon(s), juice only

Salt and pepper

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. Sauté the shallots in the butter. Add the spinach and season to taste with salt and pepper.
4. Fry the ham or bacon in a pan at middle temperature until crispy. Halve the English muffins, spread with the softened butter and lightly toast.
5. For the sauce hollandaise: bring the white wine to the boil and reduce by half.
6. Using an immersion blender, blend the QimiQ Sauce Base with the egg yolks until smooth. Slowly add the clarified butter whilst stirring continuously.
7. Add the white wine reduction and lemon juice and mix well. Season to taste with the salt and pepper.
8. Place a slice of ham or bacon onto each toasted muffin half. Place the spinach and poached egg on top and cover with the sauce hollandaise.
9. Garnish as required and serve.