



# MUFFIN EGGS BENEDICT



## QimiQ BENEFITS

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



20



medium

## INGREDIENTS FOR 10 PORTIONS

**500 ml** QimiQ Sauce Hollandaise

**40 ml** Vinegar

**10** Egg(s)

**10** Tortillas à 30 g

**200 g** Ham, finely shredded

**100 g** Arugula [Rocket leaf]

**100 g** Tomato(es), finely diced

Chives, finely chopped

## 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. Place the tortillas into muffin moulds and blind bake until crispy.
4. Pour the QimiQ Sauce Hollandaise into a saucepan and heat stirring continuously.
5. Fill each tortilla shell with the ham and rucola and top with one poached egg.
6. Cover with the QimiQ Sauce Hollandaise. Garnish with the tomato and chives and serve.