



# EGGS FLORENTINE



## QimiQ BENEFITS

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



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medium

## INGREDIENTS FOR 10 PORTIONS

**500 ml** QimiQ Sauce Hollandaise

**40 ml** Vinegar

**10** Egg(s)

**10** English muffins

**60 g** Butter, to roast

**80 g** Shallot(s), finely sliced

**400 g** Spinach, finely sliced

**60** Butter

## 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 English muffins and spread with the softened butter. Lightly toast the muffins.
4. Sauté the shallots in the butter. Add the spinach and season to taste with salt and pepper.
5. Pour the QimiQ Sauce Hollandaise into a saucepan and heat stirring continuously.
6. Place the spinach and poached egg onto each toasted muffin half and cover with the QimiQ Sauce Hollandaise.
7. Top with the second muffin half. Garnish as required and serve.