



# MINI EGGS BENEDICT



## 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 SERVINGS

**250 ml** QimiQ Sauce Hollandaise

**20 ml** Vinegar

**10** Quail egg(s)

**10** Slice(s) of white bread

**50 g** Lettuce leaves

**100 g** Cured ham, finely sliced

**100 g** Smoked salmon, finely sliced

**100 g** Chorizo, finely sliced

**30 g** Bell pepper(s), finely diced

**30 g** Cucumber(s), finely diced

## METHOD

1. Bring approx. 10 cm of water to the boil in a saucepan. Add the vinegar.
2. Crack open the quail 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. Pour the QimiQ Sauce Hollandaise into a saucepan and heat stirring continuously.
4. Toast the white bread slices until crispy. Arrange the salad, smoked salmon, raw ham, chorizo and one poached quail egg onto each slice and cover with the QimiQ Sauce Hollandaise.
5. Garnish with the bell pepper and cucumber cubes and serve.