



HUEVOS BENEDICTOS



QimiQ BENEFITS

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



25



medium

INGREDIENTS FOR 10 PORTIONS

500 ml QimiQ Sauce Hollandaise

40 ml Vinegar

10 Egg(s)

10 Tortillas à 30 g

FOR THE SALSA

200 g Tomato(es), finely diced

200 g Bell pepper(s), finely diced

80 g Tomato paste

1 Garlic clove(s), finely chopped

Salt and pepper

FOR THE FILLING

200 g Bell pepper(s), finely diced

100 g Red onion(s), finely diced

800 g Avocado(s), chopped

200 g Chorizo, finely 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. Create pouches out of the tortillas and bake in an oven until crispy.
4. For the salsa: blend the tomatoes until smooth with the peppers, tomato puree, garlic, salt and pepper using an immersion blender.
5. Fry the chorizo until crispy.
6. Pour the QimiQ Sauce Hollandaise into a saucepan and heat stirring continuously.
7. Fill each of the baked tortilla pouches with the peppers, red onions and avocado. Add one poached egg and cover with the QimiQ Sauce Hollandaise. Top with the crispy chorizo.
8. Garnish as required and serve with the salsa.