



# Eggs benedict royale

By Miele

10 minutes

Preparation time

15 minutes

Cooking time

4 serves

Serves

## **INGREDIENTS**

## Hollandaise sauce

3 egg yolks 60ml sweet chardonnay vinegar Pinch salt flakes 220g unsalted butter, diced

# Poached eggs

8 large free range eggs
White vinegar
Olive oil
Salt flakes
Black pepper, freshly ground

# To serve

100g baby spinach leaves 4 English muffins, toasted Smoked salmon or leg ham Chives, finely chopped Micro sorrel

#### **METHOD**

#### Hollandaise sauce

- 1. Place yolks, vinegar and salt in a glass mixing bowl and whisk together until foamy. Cover with cling wrap.
- 2. Place butter in a separate bowl and cover with cling wrap. Place both bowls into the Steam oven on a wire rack. Steam at 75°C for 8 minutes.
- 3. Remove the cling wrap from the bowls and whisk the yolks until smooth and light. While stirring, add the butter, whisking vigorously until combined.
- 4. Pass through a sieve into a clean bowl, cover and keep warm until ready to serve.

## Poached eggs

- 1. Fill a deep unperforated steam container with water and salt. Add 30ml of white vinegar for every 1 litre of water used.
- 2. Carefully crack the eggs into the vinegar water. Place into the Steam oven and Steam at 90°C for 6 minutes.

#### To serve

- 1. Place spinach into a perforated steam container and Steam at 100°C for 1 minute. Drizzle with olive oil and season with salt and pepper.
- 2. Warm the muffins and cut in half, arrange on warm serving plates topped with the baby spinach and salmon.
- 3. Once the eggs are cooked, carefully scoop out, using a slotted spoon. Drain on a piece of paper towel, before placing on top of the muffins. Spoon oven warm sauce and serve.
- 4. Spoon oven warm hollandaise sauce and garnish with chopped chives.

## Hints and tips

• For best poached eggs, make sure they're fresh.