



## EGGS BENEDICT

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This classic breakfast is a great way to start a lazy Sunday. Best served with great coffee, freshly squeezed orange juice and your favourite newspaper.

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<b>SERVES</b>	2
<b>COOKS IN</b>	30 MINUTES
<b>DIFFICULTY</b>	HARD

### INGREDIENTS

Hollandaise:

- 2 egg yolks
- 1 tbsp. lemon juice
- a large pinch of salt
- 150 g unsalted butter

Poached Eggs:

- 4 eggs
- 4 tbsp. white wine vinegar

To Serve:

- 4 slices of smoked ham
- 2 English muffins

### OK FOOD TIP:

You can replace the smoked ham with crispy bacon, smoked salmon or if you are vegetarian, opt for wilted spinach instead.

### METHOD

Hollandaise

- Heat a saucepan and slowly melt the butter – but make sure it doesn't reach boiling point.
- Put the egg yolks, lemon juice and salt into a blender and blitz the mixture until light in colour – about 40 seconds should do the trick.
- Turn the blender down to its lowest speed.
- Take the melted butter and slowly drizzle it into the egg yolk mixture, until it's all been used up.
- Keep blending for an extra 10 seconds.
- Taste and adjust to your liking – if you think it needs more lemon juice or salt you can simply stir it in.

## METHOD

### Poached Egg

- Bring a large pot of water to the boil then add the vinegar.
- Break an egg into a teacup or ramekin. Using the back of a wooden spoon, swirl the water until a vortex forms.
- Carefully slide the egg into the water. Poach for about 3 minutes then remove the poached egg using a slotted spoon.
- Drain the egg on kitchen paper and keep it warm.
- Repeat with the remaining three eggs - one at a time.

## TO SERVE

- While the eggs are poaching, cut the English muffins in half and toast them on both sides.
- Place two English muffins on two plates.
- Spoon and spread a tiny bit of hollandaise sauce over each toasted muffin, then top with the slices of ham.
- Place a poached egg on top of each slice of ham.
- Generously spoon dollops of hollandaise over each egg.
- Tuck in!