

# EGGS BENEDICT WITH SMOKED SALMON

SERVES 4

## INGREDIENTS

- 4 eggs
- 2 tablespoons white wine vinegar
- 2 English muffins, halved
- A little butter, for spreading
- 8 slices smoked salmon
- Chopped chives, to serve



## OPTIONAL SUGGESTION FROM VIOLET OON, OF VIOLET OON'S KITCHEN

Sprinkle of Japanese Shichimi Togarashi - a spicy powdered assortment of dried chili peppers and other seasonings like orange peel, sesame seeds, Japanese pepper, ginger, and seaweed.

## FOR THE HOLLANDAISE SAUCE

- 2 teaspoons lemon juice
- 2 teaspoons white wine vinegar
- 3 egg yolks
- 125g unsalted butter, diced

## METHOD

- 1) For the hollandaise sauce, squeeze the lemon juice into a small bowl and add the vinegar. Whisk in the egg yolks until light and frothy.
- 2) Place the bowl over a pan of simmering water and continue whisking. Add the butter gradually, until the mixture thickens. Tip: if it looks like it might be splitting, then whisk off the heat for a few minutes.
- 3) To poach the eggs, bring a large pan of water to the boil and add the vinegar. Then lower the heat until the water is simmering gently.
- 4) Lightly stir the water to produce a slight 'whirlpool', and then slide in the eggs one by one. Cook each for about 4 minutes.
- 5) Lightly toast and butter the muffins and add a few slices of salmon on each half.
- 6) Top with an egg and spoon some hollandaise sauce over. Garnish with chopped chives and, if you like, a sprinkle of Japanese Shichimi Togarashi before serving.

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