

Eggs benedict



Prep: 5 mins
Cook: 15 mins



A challenge



Makes 4 halves



Ingredients

3 tbsp white wine vinegar

4 Taiyouran Eggs

2 toasting muffins

4 parma ham

For the hollandaise sauce

125g butter

2 egg yolks

½ tsp white wine vinegar or tarragon vinegar

squeeze of lemon juice

pinch of cayenne pepper

Method

To prepare:

Step 1 Bring a deep saucepan of water to the boil (at least 2 litres) and add 3 tbsp white wine vinegar. Lower the heat down to a gentle simmer.

Step 2 Break the eggs into four separate coffee cups or ramekins. Split the muffins, toast them for a few minutes either side and warm some plates.

To make the hollandaise:

Step 1 Melt the butter in a saucepan and skim any white solids from the surface. Keep the butter warm.

Step 2 Put the egg yolks, white wine or tarragon vinegar, a pinch of salt and a splash of ice-cold water in a metal or glass bowl that will fit over a small pan. Whisk for a few minutes, then put the bowl over a pan of barely simmering water and whisk continuously until pale and thick, about 3-5 mins.

Step 3 Remove from the heat and slowly whisk in the melted butter bit by bit until it's all incorporated and you have a creamy hollandaise. (If it gets too thick, add a splash of water.) Season with a squeeze of lemon juice and a little cayenne pepper. Keep warm until needed.

To make the eggs benedict:

Step 1 Swirl the simmering vinegared water briskly to form a vortex and slide in an egg. It will curl round and set to a neat round shape. Cook for 2-3 mins, then remove with a slotted spoon.

Step 2 Repeat with the other eggs, one at a time, re-swirling the water as you slide in the eggs. Spread some sauce on each muffin, scrunch a slice of ham on top, then top with an egg. Spoon over the remaining hollandaise and serve at once.