

Moor Hall Hotel & Spa, BW Premier Collection

Chef Belinda Piovesana

Classic Eggs Benedict

Ingredients:

4 egg yolks	4 eggs
3 1/2 tablespoons of lemon juice	1 teaspoon of vinegar
1 pinch of ground white pepper	2 slices of ham
1 tablespoon of water	2 English muffins, cut in half
225g melted butter	1 tablespoon of softened butter
1/4 teaspoon of salt	Chopped fresh chives to garnish

Recipe:

(Serves 2)

To make the Hollandaise sauce: Fill the bottom of a double boiler part-way with water. Make sure the water does not touch the top pan. Bring the water to a gentle simmer. In the top of the double boiler, whisk together egg yolks, lemon juice, salt and pepper and 1 tablespoon of water.

Add the melted butter to the egg yolk mixture 1 or 2 tablespoons at a time whilst whisking the yolks constantly. If the Hollandaise sauce begins to get too thick, add a teaspoon or 2 of hot water. Continue whisking until all butter is incorporated, then remove from the heat.

Poach the eggs: Fill a large saucepan with water. Bring the water to a gentle simmer and add vinegar. Break eggs into the simmering water, and allow to cook for 2 1/2 to 3 minutes. Yolks should still be soft in the centre. Remove eggs from the water with a slotted spoon and set on a warm plate.

Whilst the eggs are poaching, warm the ham under the grill and toast the English muffins on a baking tray.

Spread toasted muffins with softened butter and top each one with a piece of ham, followed by one poached egg.

Place 2 muffins on each plate and drizzle with Hollandaise sauce. Sprinkle with chopped chives and serve immediately. Enjoy!



Breakfast Tips...

Tip 1: Stir Moor Hall honey or whisky into your porridge to make it extra special.

Tip 2: Make kids' breakfasts more appealing by cutting the soldiers for boiled eggs into the shape of soldiers and pancakes in the shape of Mickey Mouse.