

The Richmond Hotel, BW Premier Collection

Chef Robert Mangan

The Liverpudlian Eggs Benedict

Ingredients:

Potatoes
Corned beef
Flour
Eggs
Milk
Spinach
English muffin
Hollandaise sauce

Recipe:

Make a mash with a few potatoes (just enough to make and shape a potato fritter).

When the mash is made, add the same amount of chopped corned beef, mix and season well.

Make into a fritter and cover in flour, egg and milk and finally coat in breadcrumbs.

Deep fry on 180 degrees heat until golden brown.

Toast an English muffin, cover in butter and add wilted spinach.

Place the cooked fritter onto the muffin and top with the corned beef hash fritter.

On top, add a poached egg and a touch of Hollandaise sauce.

Enjoy!

