

Eggs Benedict

30—45 Min

Ingredients 4 Portions

= Kotányi Produkte

4 pcs.	Eggs, fresh and organic
4 pcs.	Toast or brioche toast
8 pcs.	Ham slices, thinly sliced
1 l	Water
200 ml	Vinegar

For the Hollandaise Sauce

3 pcs.	Egg yolks
300 g	Butter
3 tbsp.	Beef broth
1 tsp.	Lemon juice
1 Prise	Sea Salt, Coarse
1 Prise	Cayenne Pepper, Ground
	Tabasco

Preparation

1. For the hollandaise sauce, melt the butter over medium-high heat.
2. In a bowl over steam, mix the yolks with the Kotányi Sea Salt, lemon juice, a dash of Tabasco and the beef broth. Remove from the steam and slowly beat in the melted butter. Cover with a cloth.
3. For the poached eggs, bring the water with the vinegar to a boil. Carefully break the eggs into a coffee cup.
4. Using a whisk, stir the water in one direction to create a small whirlpool.
5. Gently slide the eggs into the water. Cover the pot and let steep for 4 minutes at approx. 90 °C.
6. Using a scoop with holes, remove poached eggs from the water and let drain on a tea towel.
7. Toast the slices of toast, top with the ham and place the poached eggs on top. Finally, drizzle with the hollandaise sauce and sprinkle with a pinch of cayenne pepper.