

cluckhen
brilliant
eggs

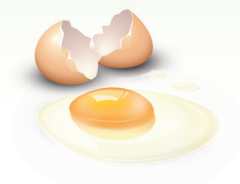


Classic Eggs Benedict Ingredients

2 Cluckhen Brilliant Free Range eggs
2 rashers of bacon
1 muffin, halved
salt and ground black pepper

For the hollandaise sauce

2 Cluckhen Brilliant egg yolks
2 tbsp white wine vinegar
5-6 black peppercorns
125g clarified butter
lemon juice, to taste
salt and ground black pepper



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Method

Serves 2

1. To make the hollandaise sauce, place the 2 tbsp of white wine vinegar, along with the black peppercorns, into a small saucepan and reduce the vinegar by half and then strain. Heat the clarified butter in a saucepan. Put the Cluckhen Brilliant egg yolks into a bowl suspended over a saucepan of simmering water and add the reduced vinegar. Whisk vigorously until the mixture forms a light, airy foam. Gradually add the clarified butter a little at a time to the egg mixture, whisking all the time to form an emulsion. Season with salt, pepper and lemon juice. Keep warm.

2. Poach Cluckhen Brilliant eggs for 2-3 minutes. Grill the bacon rashers and toast the muffin halves.

3. To serve, place the bacon on top of the muffin halves, followed by the poached egg. Season with salt and pepper and then pour over the sauce.

Enjoy

