

Eggs Benedict with smoked Salmon

For an Easter Brunch

Hollandaise sauce

100g unsalted butter
1 egg yolk
10mls fresh lemon juice
10mls water
Pinch of salt and pepper

Heat the butter in a small saucepan until hot but not boiling

Put the egg yolk, water and lemon juice into a small bowl, placing over a small saucepan containing boiling water, whisk continuously until light and fluffy taking care not to overcook. Remove from heat and gradually whisk in butter, you will notice that the butter has separated a little, so add the top clarified butter first, the watery part of the heated butter can be whisked in as well and this will both lighten the sauce and stabilize it. Season to taste with a pinch of salt and pepper; you will not need to salt the Hollandaise if you use salted butter.

Keep in a warm place, this can be made an hour ahead so long as it is kept warm.

The Poached eggs

1.5 litres of water
3 teaspoons white vinegar (15mls)
4 eggs (size 6)

Bring water and vinegar to a rolling boil in a saucepan that will be quite deep; break the first egg into a cup. Stir the water until you have a whirlpool effect and drop in the egg, add the next eggs in the same way until four eggs are in the pot, cook for about 4 minutes for a medium soft egg. Remove with a slotted spoon place onto a plate and cover with a napkin to keep warm.

Cooking the eggs this way will result in the white sort of wrapping around the yolk and giving you that nice ball shaped poached egg, repeat with the remaining eggs, cook no more than four at once to retain cooking temperature.

The Muffin and salmon

4 English muffins
8 slices smoked Akaroa salmon

Toast the muffins under the oven grill, place on each two generous slices of cold smoked salmon, and place back under grill to lightly cook the salmon.

To serve, place an egg onto each muffin and spoon over the Hollandaise sauce.
Serve with some grilled tomatoes, crisp bacon and a sprinkle of chopped chervil.