



COOKING PASSION SINCE 1877

EGGS BENEDICT

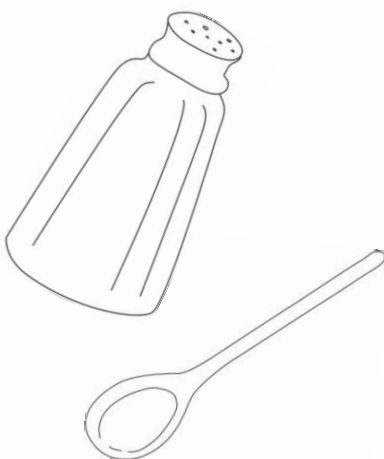


6 Pieces

INGREDIENTS

3 **English muffins**
1 Portion **Sauce Hollandaise**
1 ripe avocado
1 small mango
1 tbsp lime juice lime zest
2 tbsp chopped chives salt,
freshly ground black pepper
Piment d'espelette
6 **eggs**
2 tbsp **white wine vinegar**
butter
6 slices serrano ham

ALLERGENES HIGHLIGHTED IN BOLD



PREPARATION

Peel mango and avocado, dice the fruit flesh. Mix avocado, mango and chives in a small bowl. Season with lime juice, lime zest, salt, black pepper and piment d'espelette.

Select the 'keep warm' oven setting. Halve the English muffins and roast the halves in a non-stick saucepan or toaster and spread butter on the toasted sides.

Melt a bit of butter in a saucepan and briefly fry the ham, then place it on the muffin and garnish it with a teaspoon of the avocado-mango mix. Keep warm in your oven.

Poach eggs: Boil up 2 litres of water and vinegar, reduce heat until it simmers. Open eggs in a cup each. Stir water with a spoon until you create a whirl that keeps the egg white tighter which makes it cover the egg yolk more quickly. Place the eggs quickly into the simmering water. Use a spoon to cover the yolks with the egg whites. Cook for just under four minutes and remove with a perforated ladle.

Allow to drain on kitchen paper. Place poached eggs on the prepared muffins, garnish with a dollop of Sauce Hollandaise and sprinkle with piment d'espelette. Serve the remaining sauce hollandaise in a saucer.