



EGGS BENEDICT À LA NEFF



6 portions

INGREDIENTS

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

PREPARATION

Prepare Sauce Hollandaise as described. 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 (or paprika). Serve the remaining sauce hollandaise in a saucer.