

Eggs Benedict

Shopping List

- Egg (4 large)
- English Muffin (2, toasted)
- Thick-Cut Ham (4 slices)
- Hollandaise Sauce (300ml)
- White Wine Vinegar (3 tablespoons)

Duration: 20 minutes

Servings: 4



Method:

Bring a deep saucepan of water to the boil (at least 2 litres) and add the vinegar.

Break the eggs into 4 separate coffee cups or ramekins. Split the muffins, toast them and warm some plates.

Swirl the vinegared water briskly to form a vortex and slide in an egg. It will curl round and set to a neat round shape. Cook for 2-3 mins, then remove with a slotted spoon.

Repeat with the other eggs, one at a time, re-swirling the water as you slide in the eggs.

Spread some sauce on each muffin, scrunch a slice of ham on top, then top with an egg.

Spoon over the remaining hollandaise and serve at once.