

MON AMI GABI[®]

A CLASSIC FRENCH BISTRO

VERLASSO SMOKED SALMON EGGS BENEDICT

Serving Size: 4 people

INGREDIENTS FOR HOLLANDAISE SAUCE

- 4 egg yolks
- 4 tbsp. white wine
- 4 tbsp. white wine vinegar
- 1/2 lemon
- 8 oz. clarified butter
- tabasco to taste
- salt & pepper to taste

INGREDIENTS FOR EGGS BENEDICT

- 8 whole eggs
- 4 English muffins
- 1 ripe avocado sliced
- 12 oz. Verlasso Smoked Salmon
- 1 lb. cherry tomatoes
- 1 sprig of fresh chopped chives



Continue on Next Page



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METHOD FOR HOLLANDAISE SAUCE

1. Combine egg yolks, white wine and white wine vinegar in a large bowl preferably metal and whisk over a saucepan of simmering water until thick and ribbons appear for about 15 minutes.
2. Remove the bowl from above hot water and place it on the counter on a folded towel so the bowl doesn't move around.
3. Slowly incorporate the butter while continuously whisking the mixture.
4. Once the butter is all incorporated the sauce should be velvety smooth and thickened but still pourable, if the mixture is too thick, thin it out with a little warm water.
5. Add the juice of a half lemon making sure you are removing the seeds, add a few drops of Tabasco and adjust seasoning with salt & pepper. Reserve the Hollandaise sauce in a sauce dish and keep it warm until needed.

METHOD FOR EGGS BENEDICT & ASSEMBLY

1. Preheat oven to 400°F.
2. Place tomatoes on a sheet pan and drizzle with olive oil and season with salt and pepper. Blister the cherry tomatoes for 20 minutes. Set aside.
3. Fill a large sauce pan $\frac{3}{4}$ of the way with water and bring to a boil. Once the water comes to a boil, add a cup of white vinegar and pinch of salt.
4. Crack eggs individually in a small cup and gently drop them in the hot water one at a time. If your sauce pan is not wide enough you may need to do this in rounds.
5. Once the eggs are in the water, reduce the heat and lightly poach the eggs for 4 minutes or until the whites are cooked and the yolks are still soft and runny.
6. Carefully remove the eggs with a slotted spoon and let them strain on a dry towel.
7. Open the English Muffins and toast each half. Once toasted butter each half.
8. Place muffin halves on a large round plate and top each with avocado slices and season with salt & pepper. Add 1 $\frac{1}{2}$ oz. Verlasso smoked salmon and a poached egg per half muffin. Top off each muffin half with a generous spoonful of Hollandaise and sprinkle with chopped chives.
9. Serve two halves per plate and garnish with 4-5 blistered cherry tomatoes.

