

Poached Eggs with Hollandaise Sauce

Servings: 4

Prep Time: 25min

Cook Time: 15min



Ingredients

- 3 tbsp (45ml) white vinegar
- 8 eggs
- 8 slices of chunky bread, toasted
- handful of rocket leaves

FOR THE HOLLANDAISE SAUCE

- 2 egg yolks
- 1 tbsp (15ml) lemon juice
- salt and ground black pepper
- 125g butter, melted and hot

Directions

1. For the Hollandaise sauce, beat the egg yolks and lemon juice together with an electric beater until combined. Gradually pour in the butter in a thin stream, while beating until thick. Season and set aside.
2. Heat a saucepan of water over low heat, until just simmering, and add the vinegar. Crack an egg into a small bowl. Gently stir the water to create a slow flowing whirlpool. Hold the bowl with the egg close to the water and slowly pour it into the centre of the whirlpool. Cook for 2-3 minutes for a soft egg, or until cooked to your liking. Remove with a slotted spoon and drain on paper towels. Repeat with the remaining eggs.
3. Top the bread with the rocket, poached eggs and Hollandaise sauce.