

Eggs Royale



Ingredients:

- ½ a pack of Truly Irresistible Smoked Salmon
- 65g Loved By Us Scottish butter unsalted
- 4 medium free-range eggs
- 1 tbsp white wine vinegar
- 1 New York Bagel
- ½ tsp lemon juice
- Cayenne pepper

Equipment:

- Heatproof bowl
- Saucepan
- Whisk
- Slotted spoon



Serves 2



Prep: 10 mins
Cook: 50 mins

Approx. per serving:



Hollandaise sauce

Step 1 - Mix 2 egg yolks, ½ tbsp of white wine vinegar and ½ tsp of lemon juice in a heatproof bowl and place over a pan of simmering water. Whisk for 3-5 minutes until thick and pale.

Step 2 - Remove the mixture from the heat and slowly add 65g of butter.

Step 3 - Season with a pinch of cayenne pepper and keep warm.

Eggs and bagels

Step 1 - Mix the rest of the white wine vinegar in a pan of water and bring to the boil on a low heat until the water is simmering gently.

Step 2 - Stir the water and crack the eggs into the pan one by one. Cook each for around 4 minutes, then remove with a slotted spoon.

Step 3 - Lightly toast the bagel, then put a couple of slices of salmon on each half. Top with an egg and pour on your hollandaise sauce.