



Eggs Benedict

3 tbsp white wine vinegar
4 large free range egg
2 toasting muffin
1 batch hot **HACO Hollandaise Sauce**
20g baby spinach
salt and pepper to taste

- 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 vinegary 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 minutes, and 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 **HACO Hollandaise Sauce** on each muffin, sautéed baby spinach then top with an egg. Spoon over the remaining **HACO Hollandaise Sauce** and serve at once.