

Eggs Royale

Contributed by Biagio Zapparrata, senior chef de partie,
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Difficulty: Medium | Prep and cooking: 15 minutes | Serves 1

Ingredients	Method
For the Hollandaise Sauce: 4 ½ oz unsalted butter 2 egg yolks 0.4 fl oz white wine vinegar A sprig of rosemary 0.2 fl oz hot water Salt Pepper	PREP: <ol style="list-style-type: none">1. Melt the butter in a pot on the cooker but do not allow it to boil. Then separate the butterfat from the buttermilk and keep the buttermilk aside.2. Add the white wine vinegar and rosemary to a small pot and use the heat to reduce the liquid by half.3. In a bowl whisk the egg yolks with 0.2 fl oz of hot water on top of a pot with simmering water. Once it looks creamy, stop.4. Start whisking the yolk and slowly add the buttermilk.5. While whisking adjust the consistency with the vinegar reduction and some hot water.6. Taste and adjust with salt and vinegar reduction to your liking.
For the Eggs Royale: 2 medium eggs (for poaching) ½ cup of white wine vinegar Smoked salmon 1 English muffin	TO POACH EGGS: <ol style="list-style-type: none">1. In a pot with simmering water add half a cup of white wine vinegar.2. Crack open the eggs in two small containers3. Gently stir the water and add the eggs one at a time.4. Wait 3 min and stir occasionally.5. Gently spoon the poached eggs out of the water and place on a plate. TO SERVE: <ol style="list-style-type: none">1. Cut an English muffin in half and toast, then place the halves on the plate2. Add the smoked salmon on top of the English muffin, creating a nest for the eggs.3. Lay the eggs on the muffin and garnish with two spoonfuls of Hollandaise sauce.4. Top with freshly ground pepper and enjoy.