

Avocado Eggs Benedict

Serves 2

Hollandaise

4 egg yolks

1 teaspoon warm water

½ cup clarified butter

2 teaspoons of lemon juice

Kosher salt

Method

- Vigorously whisk the egg yolks and water together in a stainless steel bowl and until the mixture is thickened and doubled in volume.
- Place the bowl over a saucepan containing barely simmering water (or use a double boiler,) the water should not touch the bottom of the bowl.
- Continue to whisk rapidly. Be careful not to let the eggs get too hot or they will scramble.
- Slowly drizzle in the clarified butter and continue to whisk until the sauce is thickened and doubled in volume.
- Remove from heat, whisk in the lemon juice and add salt to taste.
- Cover and reserve until needed in a warm area.
 - ****Note:** If the sauce gets too thick, whisk in a few drops of warm water before serving.

Poached Egg, Muffin and Avocado

1 avocado

2 English muffins

4 eggs

½ cup of white wine vinegar

Fleur de sel to finish

1 Tbsp of Kosher salt

1 Tsp chopped chives

Pepper mill

Method

- Split the English muffins in half with a fork. Toast under broiler until golden brown. Remove and keep warm.
- Crack 4 eggs into separate bowls.
- Bring a large pot of water up to just under a simmer and add the white vinegar and 1 kosher
- Stir the water vigorously with a spoon, drop each egg into the water and cook for 3 minutes. Remove with a slotted spoon and keep warm.
- Cut the avocado in ½ and then cut again into 6 even slices. Scoop out gently and place 3 slices of avocado onto each English muffin. Place a poached egg on top of the avocado, season with fleur de sel and top with 2-3 spoonfulls of sauce hollandaise.
- Garnish with fresh chives and season with cracked pepper.

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