



## EGGS BENEDICT WITH PORK TONGUE

Traditional Eggs Benedict using thin slices of pork tongue on toasted English muffin, topped with a soft poached egg, coated with Hollandaise

### Method - Serves 2

1. To make the hollandaise sauce, gently heat the butter in a small pan until the butter has melted. Turn up the heat and boil the butter, until the butter is clear at the top with milky sediment at the bottom. Remove from heat and keep warm.
2. Pour 2 tablespoons of the lemon juice, 2 tablespoons water, the crushed peppercorns, and chopped shallot in another small pan. Boil the mixture until reduced to 1 tablespoon, then pass through a fine sieve into a large heatproof bowl, set over a pan of hot, but not boiling, water.
3. Add the egg yolks to the bowl and beat quickly with a whisk. Continue whisking as you gradually add the butter in a long thin stream (leaving the sediment in the bottom of the pan), until all the clarified butter has been used up and the hollandaise is thick and glossy. If it gets too thick, whisk in a tablespoon of hot water. Season, adding more lemon juice to taste. Keep warm.
4. Split and toast the muffins and lay 2 halves cut side up on each plate. Bring a pan of water to the boil, poach and drain the eggs. Top each muffin half with 2 slices of pork tongue, top each with a poached egg and spoon over the hollandaise sauce. Serve immediately sprinkled with the chives.

### Ingredients

375g unsalted butter  
3 tbsp lemon juice  
1 tsp white peppercorns, lightly crushed  
1 shallot, finely chopped  
3 large egg yolks and 4 whole eggs  
2 English muffins  
8 thin slices of Rea Valley pork tongue  
1 tbsp chopped fresh chives  
Salt and freshly ground black pepper