

Eggs florentine.

Serves: 2

Cooking time: 7 minutes

Ingredients

2 Church & Manor duck eggs

75g/3oz spinach leaves, washed

salt and freshly ground pepper

1 wholemeal muffin split in half

1 tablespoon vinegar

A little softened butter

60ml/4tbsp hollandaise sauce

Snipped fresh chives to garnish

Method

1. Bring a large pan of water to the boil. Meanwhile place the spinach in a pan without any water, cover and cook for 2-3 minutes or until wilted. Drain and season well.

2. Lightly toast the muffin on both sides. When the water is boiling add the vinegar to the pan then carefully crack the eggs into the boiling water. Simmer for 3-4 minutes.



3. Butter the muffin and top each half with spinach. Lift the poached eggs from the water using a slotted spoon and place on top of the spinach.

4. Spoon a little hollandaise sauce over the egg. Serve hot with chopped chives and pepper sprinkled over.