

Eggs Benedict.

Serves: 4

Cooking time: 10-15 minutes

Ingredients

5 Church & Manor hen eggs

8 rashers streaky bacon

Dash of vinegar

4 muffins split

10ml/2 tbsp white wine vinegar

50g/2oz butter

Snipped fresh chives

Salt and freshly ground black pepper

Method

1. Remove the rind and arrange the bacon on a grill rack and cook for 6-8 minutes, turning once until golden and crisp on both sides. Fill a large frying pan with salted water, add the vinegar and bring to the boil.

2. Carefully crack 4 of the 5 eggs onto saucers, then when the water is simmering tip them into the pan, reduce the heat so the water gently bubbles around the eggs, and cook for 3-4 minutes depending on how you like your eggs cooked.



3. Separate the remaining egg, discarding the white. Heat the white wine vinegar until simmering. Blend the egg yolk in a food processor for 1 minute, then pour in the hot vinegar and blend until smooth. Melt the butter until it is hot and foaming. Then, with the processor working, slowly pour the warm butter onto the egg and spoon into a small bowl. Season to taste and keep warm.

4. Place the muffins under the hot grill and toast for 1-2 minutes. To serve, place the muffins on four serving plates, top with the bacon and poached egg. Spoon over some of the hollandaise and serve immediately, garnished with snipped fresh chives or parsley.