Benedict eggs with Hollandaise sauce

Categoria	Tempo de preparação	Dificuldade	Custo	Com quem?	Nº de pessoas
Brunch	Rápido	Médio	Select	Select	4 pessoas

Ingredientes

- 150ml Gallo Classic Extra-Virgin Olive Oil
- 50ml Gallo Vinegar White Wine
- Gallo Pepper with Olive Oil to taste
- 4 eggs
- 1 egg yolk
- 4 slices of rye bread
- 100g spinach leaves
- Salt and black pepper to taste

Modo de preparação

1. In a heated pan, add water and 40 ml of the vinegar.
2. When it starts to simmer, make a whirlwind in the water with the help of whisks and, in the centre, pour the egg to poach for around 3 minutes.
3. Then, remove the egg to a bowl of cold water to stop the cooking and remove the vinegar taste.
4. Repeat the process with all the eggs.
5. For the sauce, in a bowl mix the egg yolk, the rest of the vinegar and a bit of black pepper.
6. Put it in a water bath and whisk until the yolk starts to cook;
7. then, add a tablespoon of hot water and 120 ml of olive oil, whisking until you get a thick and uniform sauce.
8. Lastly, sauté the spinach seasoned with salt and pepper with the remaining olive oil and put it on top of the toasted bread, then the poached eggs and finally the sauce on top.

9 Serve the eggs with some drops of pepper to activate the flavours.

Produtos utilizados

Olive Oil

Olive Oil

White Wine

Daily Vinegar

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