

Eggs Royale with Spinach

Serves 4 – A deceptively easy Sunday brunch recipe



Ingredients

4 fresh eggs, poached
2 English muffins, sliced in half
200g baby spinach
100g (4 slices) **Traditional Smoked Salmon**

For the hollandaise sauce:

2 egg yolks
1 tsp white wine vinegar, plus extra for poaching the eggs
100g unsalted butter, melted
Halen Môn Sea Salt and freshly ground black pepper

To make the hollandaise sauce, use a whisk to whisk the yolks and vinegar together in a medium bowl. Set the bowl over a saucepan of gently simmering water. Gradually pour in the melted butter in a thin stream, whisking continuously, until the sauce has thickened and become glossy. Season with salt and pepper, then remove from the heat.

Add a drop of vinegar to the saucepan and bring to a simmer. It should be filled with at least 5cm of water and should not bubble too vigorously. Crack one egg into a ramekin or saucer. Stir the water to create a gentle whirlpool and slowly tip the egg into the centre. Cook for 3-4 minutes or until the white is set. Lift the egg out with a slotted spoon and drain it on kitchen paper, tidying any uneven edges.

Melt a knob of butter in a frying pan and briefly fry the spinach until wilted, then season with salt and pepper.

Toast and butter the muffins and arrange on four plates. Spoon some spinach on top of each muffin half, lay over two slices of **Traditional Smoked Salmon** and top with an egg and a spoonful of hollandaise sauce.