

EGGS ROYALE WITH HOLLANDAISE SAUCE

RECIPE

Serves 2

Ingredients

200g [Smoked Salmon](#)
2 Muffins, toasted
4 Eggs, for poaching
Chopped Chives, for decoration

For the Hollandaise -

125g [Welsh Salted Dragon Butter](#)
1 tsp White wine vinegar
Splash of lemon juice
3 egg yolks



Melt the [Welsh Salted Dragon Butter](#) on a low heat.

Meanwhile, fill another saucepan half full of water and leave until the water is simmering.

Separate the egg yolks from the whites and put in a heatproof bowl.

Place the bowl over the saucepan of simmering water and whisk continuously.

Whilst whisking, slowly pour in the melted [Welsh Salted Dragon Butter](#) bit by bit, and add the vinegar and lemon juice. Keep whisking until it turns creamy.

Pour over poached eggs and serve with [Black Mountains Smokery Smoked Salmon!](#)

Sprinkle with chopped chives and enjoy!

Check out the video here [Eggs Royale with Hollandaise Sauce](#)