



## Eggs Benedict (ham)

**Bradd Johns**  
**Crowne Plaza**

### Ingredients

- 1 English muffin
- 2 slices, English ham
- 2 poached eggs
- 1 sprig of flat leaf parsley

### Method

Cut the muffin in half and toast until golden brown.

Cut the ham so it fits on top of each muffin half.

Warm the ham on the muffin under the salamander.

Warm the poached eggs in some boiling water for 1 minute.

Drain the eggs and place them on top of the ham on the muffin.

Coat each egg with 1 dessert spoon full of thick hollandaise sauce (see below).

Place both muffins with the ham, eggs and sauce next to each other on a warm large plate.

Place the sprig of parsley between the two eggs and serve.



### **Béarnaise reduction**

20 shallots  
1 bunch tarragon  
3-4 bay leaves  
1tblspn cracked white peppercorn  
3 bottles white wine  
1½ litre white wine vinegar

### **Method**

Put all ingredients in a pan except the tarragon and bring to the boil for 20 minutes.  
Take off the heat and add the bunch of tarragon and let it cool down naturally.  
Refrigerate all together.

### **Hollandaise sauce**

100ml béarnaise reduction  
8 egg yolks  
600ml clarified butter

### **Method**

Whisk the yolks and reduction over a pan of hot water.  
Wait until the eggs are cooked then take the bowl of water and whisk the warm butter gradually onto the egg mix.

THIS SAUCE IS VERY FRAGILE. IT IS NOT TO GET TOO HOT OR TOO COLD.