



Eggs Royale (smoked salmon)

Bradd Johns
Crowne Plaza

Ingredients

1 English muffin
100g sliced smoked salmon
2 poached eggs
1 sprig of flat leaf parsley
1 half lemon

Method

Cut the muffin in half and toast until golden brown.
Neatly cover the top of each muffin with the sliced smoked salmon.
Warm the poached eggs in some boiling water for 1 minute.
Drain the eggs and place them on top of the smoked salmon on the muffin.
Coat each egg with 1 dessert spoon full of thick hollandaise sauce (see below).
Place both muffins with the smoked salmon, eggs and sauce next to each other on a warm large plate.
Place the sprig of parsley between the two eggs and the half lemon at the top of the plate then 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.