



BRUNCH RECIPE

Smoked Salmon Egg Benedictine on Brioche au Beurre



For 4 portions:

- 4 Au Pain Doré Brioche au Beurre slices
- 150g sliced smoked salmon
- 125g soft salted butter
- ½ of a lemon juice
- 4 eggs
- 1 tablespoon white vinegar
- 2 egg yolks
- 1 branch of fresh tarragon
- Few leaves of salad
- Flowers for garnish
- Salt and pepper

Preparation :

- Slice the Brioche in 4 slices. Toast them and set on plates.
- Chisel the tarragon.
- Bring a small port of water to a boil. Stir in the vinegar and create a vortex with the boiling water. Lower the heat so the water created a rolling boil at the bottom of the pot. When you see that rolling boil, crack the eggs (one by one) into a small bowl. Carefully slip the egg (one by one) to the middle of the pot and cook for 2 to 3 min. Remove the eggs with a slotted spoon to leave any liquid behind. Set aside and keep warm.
- Melt the butter in a saucepan at low heat.
- Whip the egg yolks in a mixing bowl on top of a bowl with hot water just like a bain-marie.
- Once the butter is melted, pour one third at the time on the beaten egg yolks while continuing to whip. Whip until the hollandaise sauce is smooth.
- Add the lemon juice and the tarragon.
- Add on the Brioche the salad leaves, the eggs, smoked salmon and Hollandaise sauce.
- Garnish with flowers if desired, salt & pepper.
- Serve.

Trick:

To save time, you can buy the already made Hollandaise sauce. All you will have to do is reheat it. The Brioche au beurre can easily be frozen.

And that's it, BON APPÉTIT !