



Smoked Salmon and Avocado Eggs Royale

Description

Ingredients

4 English muffins, split and toasted

8 large eggs

200g smoked salmon slices

2 avocados, sliced

1 tablespoon white vinegar

Fresh dill for garnish

For the Hollandaise Sauce:

3 large egg yolks

1 tablespoon lemon juice

1/2 cup unsalted butter, melted

Salt and cayenne pepper to taste

Execution

1

Prepare the Hollandaise Sauce: In a heatproof bowl, whisk together egg yolks and lemon juice. Place the bowl over a pot of simmering water (double boiler) and whisk continuously until the mixture thickens.

2

Add Butter to Sauce: Gradually add melted butter to the egg yolk mixture, whisking constantly until the sauce is smooth and thick. Season with salt and a pinch of cayenne pepper. Set aside.

3

Poach the Eggs: Fill a wide saucepan with water and bring it to a gentle simmer. Add white vinegar. Carefully crack each egg into a small bowl and slide it into the simmering water. Poach for 3-4 minutes for runny yolks. Remove with a slotted spoon and drain on paper towels.

4

Assemble the Dish: Place a slice of toasted English muffin on each plate. Top with slices of smoked salmon and avocado.

5

Add Poached Eggs: Gently place poached eggs on top of the salmon and avocado.

6

Pour Hollandaise Sauce: Spoon hollandaise sauce generously over each poached egg.

7

Garnish and Serve: Garnish with fresh dill and serve immediately.

Additional tips

- For a shortcut, you can use store-bought hollandaise sauce, but preparing it from scratch adds an authentic touch.
- Experiment with different types of smoked salmon for varied flavors, such as dill-infused or peppered varieties.
- Ensure your eggs are as fresh as possible for the best poaching results.
- If you prefer a non-traditional twist, consider adding a sprinkle of capers or a dash of hot sauce for extra zing.
- Serve with a side of mixed greens or a light fruit salad to balance the richness of the dish.

Date

2024/12/23

Meta Fields

Total Time : 50 min

Servings : 4

Prep Time : 30 min

Difficulty : Difficult

Cooking Time : 20 min

Recipe Desc : Elevate your brunch experience with this luxurious Smoked Salmon and Avocado Eggs Royale. Perfectly poached eggs rest on a bed of smoked salmon and creamy avocado, all crowned with a rich hollandaise sauce. It's a sophisticated twist on the classic Eggs Royale.

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