

TEA INSPIRED EGGS BENEDICT



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A.M.D Sampath



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A true contender in the hospitality industry of the country, Cinnamon Grand Colombo is where senses are delighted and desires indulged. Represented by A.M.D Sampath & Soraiya Mareena Dole.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea 2014/15 Volume 1



Used Teas



Gourmet English
Breakfast

Ingredients

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- 4 nos egg white
- 4 nos English muffins
- 100g Dilmah English Breakfast tea.
- 100g smoked chicken
- 4 nos tortellini

Hollandaise sauce

- 2 nos egg yolk
- 20ml vinegar
- 2 nos shallot
- 5g pepper
- 50ml clarified butter

Methods and Directions

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- Prepare Hollandaise and set aside.
- Infuse the tortellini with tea.
- Poach the eggs.
- Now stack the poached egg on the English muffin with the smoked chicken and tortellini.
- Finish with hollandaise.

Hollandaise sauce

- Boil the vinegar together with pepper and shallots.
- Boil a large pan of water, then reduce to a simmer.
- Beat together the egg yolks and reduced vinegar in a heatproof bowl that fits snugly over the pan.
- Beat vigorously until the mixture forms a foam- take off heat.
- Whisk in the butter and return to heat. Take off heat once the butter is fully incorporated.