



EGGS BENEDICT WITH HASH BROWNS

Ian Taylor





Ingredients:

Hollandaise sauce:

4 egg yolks

100 grams of butter

1 tablespoons of lemon juice

Tabasco sauce

mustard

Hash browns:

400 grams of potatoes

$\frac{1}{4}$ of an onion

salt, pepper

garlic powder

cheddar cheese

cooking oil

4 eggs + 4 slices of ham

Instructions:

Hollandaise sauce:

Melt the butter in a sauce pan and set it aside but do not let it get hard. Separate the yolks from the eggs and place them in a mixing bowl. Beat them until they have approximately doubled in volume. Add lemon juice, a few drops of Tabasco sauce and half a teaspoon of mustard. Place the bowl with the yolk mixture over a pot with hot water (do not let the bottom of the mixing bowl touch the water) and slowly stir in the melted butter until the sauce is thick and smooth.



Hash browns:

Peel and grate the potatoes (use the side of the grater with the biggest holes). Squeeze as much water out of the grated potatoes as you can and put them into a bowl. Dice the $\frac{1}{4}$ onion into tiny pieces and add them to the potatoes. Add a sprinkle of salt, pepper and garlic powder. Grate the cheddar cheese (using smaller holes on the grater) into the potatoes and mix it all together well. Heat a tablespoons of oil in a frying pan. Make small pancakes (it should make 4 pancakes about 8 - 10 cm in diameter) and place them in the pan when the oil is hot. Cook them until both sides are golden brown.

Poached egg:

Boil water in a small pot. Break the egg into a small bowl being careful not to break the yolk. When the water begins to boil, hold a small slotted spoon (a spoon with holes in it) just above the water and drop the egg into the spoon. Quickly drop the spoon into the water with the egg sitting on it and let it boil for about 2 to 3 minutes.

Place a piece of fried ham (or bacon if you want) on the hash brown, followed by the poached egg and pour a tablespoons of hollandaise sauce over the whole thing.