

## EGGS BENEDICT WITH POTATO HOLLANDAISE



**Serving:** 6

**Cooking Time:** 20 minutes

**Prep Time:** 20 minutes

### INGREDIENTS

- 200ml white wine vinegar

- 1 tsp peppercorns
- 20ml tarragon
- 3 egg yolks
- 200ml clarified butter
- 3 cream chargers
- 50ml water
- **Potato puree:**
- 2 medium potatoes
- 50ml cream
- 1/2 onion, diced
- 1 garlic clove, finely chopped

## INSTRUCTIONS

1. Start by making the potato puree. Sauté the onions and garlic in a saucepan with a splash of olive oil over a medium-high heat until golden brown.
2. Put a saucepan of salted water on the boil and cook the potatoes for about 10-15 minutes or until you can easily push a knife through them.
3. Drain the water from the saucepan, pour in the cream, onions and garlic and return to the heat to simmer.
4. Place the potatoes in a food processor/blender and blend on low speed until smooth. Set aside.
5. Heat a saucepan over a low heat and reduce the vinegar, peppercorns and tarragon for 8-10 minutes.
6. Strain the reduction into a bowl and mix in the potato puree and egg yolks.

7. Add the potato mixture to a food processor/blender and slowly pour in the clarified butter until the sauce thickens.
  
8. Stir in 50ml water and pour the mixture into an espuma gun. Charge the espuma with 3 chargers and shake well before serving.