

asparagus benedict breakfast

INGREDIENTS

2 each	Large Free Range Eggs
1 bunch	Asparagus Spears
40g	Sliced Prosciutto
100ml	Hollandaise Sauce
1 punnet	Vine Tomatoes
20ml	Extra Virgin Olive Oil

METHOD

Prepare hollandaise sauce

Gently steam your asparagus spears until bright green, but still firm. Divide into two bunches.

Poach or steam your eggs to your liking. I recommend soft.

Using a pair of scissors, cut the vine into 2 pieces, lightly blister the tomatoes in olive oil.

Place your sliced prosciutto in the center of your plates. Arrange the asparagus on top of the prosciutto slices. Fold the ends of the prosciutto over the asparagus. Top with cooked eggs.

Spoon hollandaise sauce evenly on top of eggs, and top with freshly milled black pepper.

Plate vine tomatoes next to your benedicts & serve.