

# Eggs benedict with avocado and smoky hollandaise

*Recipe and image by Chef Jason Ford*

Makes 4 serves

- 4 rashers of bacon
- 4 slices sour dough bread
- 4 eggs, poached
- 1 avocado, quartered and fanned
- 500ml smoky hollandaise sauce
- 8 cloves black garlic

1. Fry bacon until crispy in a non-stick pan, transfer crispy bacon onto absorbent paper.
2. Meanwhile poach eggs in gently simmering acidulated water (a dash of vinegar), until soft poached.
3. Toast sour dough slices until golden brown.
4. Place bacon rashers on top of toasted bread, then top with fanned avocado, poached egg and a generous dollop of warm smoky hollandaise sauce.
5. Garnish with diced black garlic.

## **Smoky hollandaise**

- 3 egg yolks
- 40ml water
- 40ml white wine vinegar
- 175g unsalted butter, clarified
- 30ml smoky olive oil
- Salt and white pepper

1. Place egg yolks, water and vinegar in a heat proof glass bowl, whisk until light and frothy with bubbles.
2. Place bowl over a heatproof bowl over a saucepan of gently simmering water and continue whisking until thick, light and creamy (be careful not to overheat and curdle).
3. Remove from heat and add melted hot clarified butter in a thin stream while whisking in to emulsify. Don't add too quickly or the sauce will split.
4. Season with smoky oil, salt and pepper.
5. Keep warm until required.