



# CAULI HASH & EGGS FLORENTINE

**YIELD:**  
1 portion

**PREP TIME:**  
10 mins

**COOK TIME:**  
4 mins

## RECIPE:

2 x Strong Roots Cauliflower Hash Browns    2g x Table Salt  
30g x Baby Spinach    2 x Eggs  
10g x Vegetable Oil    40g x Hollandaise Sauce

## METHOD:

1. Fry 2 Strong Roots Cauliflower Hash Browns for 4 minutes at 175 degrees
2. Bring a small pan of water to a simmer and poach 2 eggs for 3 minutes
3. In a sauté pan, sweat 30g spinach with 10g oil and 2g salt
4. Plate with hash browns on the bottom of the plate, top with cooked spinach, poached eggs and 40g warmed hollandaise sauce



WHERE

VEG EXCITEMENT

BEGINS