

Truffle Shuffle

Smoked Salmon Eggs Benedict

Mise en Place

Cutting board
Knife
2 quart pot
2 metal mixing bowls

Bowl
Whisk
Large pot
Small pot

Slotted spoon
Plastic wrap
Microplane or zester
Aluminum foil-lined sheet tray

Ingredients

* Please keep refrigerated before class *

4 ounces clarified butter *
4 egg yolks *
1½ ounces hollandaise reduction *
1 lemon

Balinese Truffle Salt
2 English muffins
4 whole eggs *
2 tablespoons distilled white vinegar

4 ounces smoked salmon *
1 ounce baby spinach *
1 ounce trout roe *

Prep During Class

1. Preheat your oven to 350F.
2. Fill a large pot with water and bring to a simmer over high heat.
3. Fill a 2 quart pot halfway with water and bring to a simmer over medium heat.
4. In a small pot over medium-low heat, melt the clarified butter. Set aside.

How to Cook

1. Place the egg yolks and hollandaise reduction in a metal bowl and set over the 2 quart pot with simmering water. Whisk constantly, taking the bowl on and off the heat, until the yolks have thickened and cooked through.
2. Remove from the heat and continue whisking as you slowly drizzle in the melted butter. Season with lemon zest, lemon juice, and Balinese Truffle Salt. Cover with plastic wrap and set aside in a warm place.
3. Split the English muffins and place them on the baking sheet, bake in the oven for 6 minutes.
4. Crack the eggs into a bowl. Add the white vinegar to the large pot of simmering water.
5. Swirl the water and add all of the eggs. Cook for 3 minutes, then transfer the poached eggs to a bowl filled with cold water.
6. Take the hot English muffins out of the oven and place the salmon and spinach on top. Sprinkle with lemon juice.
7. Top with the poached eggs, then coat with the hollandaise sauce and smoked trout roe. Enjoy!!

This class includes our Hollandaise Reduction. We've shared the recipe below so you can recreate it in your own kitchen.

Hollandaise Reduction

Ingredients

2 tablespoons water
¼ cup white wine
2 tablespoons champagne vinegar
1 teaspoon minced shallot
4 black peppercorns

To make

In a small pot over low heat, stir together all of the ingredients. Continue stirring until they've reduced by half. Strain and allow to cool to room temperature before using.