



# BUBBLE AND SQUEAK

## INGREDIENTS

### For the Bubble and Squeak

- 200g mashed potato
- 1 shallot, diced
- 100g leftover brussels sprouts, carrots, parsnips, diced
- 1 tsp Rub Me Tender
- 1 tbsp plain flour
- 1 egg yolk

### For the Hollandaise sauce

- 1 tbsp plain flour
- 2 egg yolks
- 1 tbsp white wine vinegar
- 150g butter

### To serve

- 50g spinach
- 2 eggs

## INSTRUCTIONS

1. Fry the finely diced shallot, leftover vegetables and Rub Me Tender together and then mix into the mash
2. Add 1 tbsp of the plain flour and 1 egg yolk to the mash mixture and form into patties
3. Coat the patties in leftover flour and fry in butter for 2 minutes on each side
4. Sauté the spinach in butter
5. Meanwhile poach 2 eggs
6. To make the hollandaise sauce, melt the butter in a bowl over a pan of boiling water
7. In a new bowl over a pan of low simmering water add remaining egg yolks and whisk
8. Add the white wine vinegar and continue to whisk
9. Add the butter slowly whilst whisking to create a creamy thick sauce. Season to taste
10. To serve place a patty on the plate with some sautéed spinach, topped with a poached egg and hollandaise sauce



Feeds  
**2**



Prep time  
**15 m**



Cook time  
**10 m**

