



COWDRAY

FARM SHOP & CAFÉ

RECIPE CARD

ASPARAGUS WITH POACHED EGGS AND HOLLANDAISE SAUCE

A seasonal favourite



ASPARAGUS WITH POACHED EGGS AND HOLLANDAISE SAUCE

(serves 2)

Ingredients

1 bunch of local asparagus
4 large eggs
1 tablespoon white wine vinegar
Pinch of Maldon sea salt
125g unsalted butter
2 egg yolks
½ teaspoon white wine vinegar
Lemon juice
Cayenne pepper

For the Hollandaise Sauce

- Melt 125g of butter in a pan gently and skim any white solids from the surface. Keep butter warm.
- Put two egg yolks, half a teaspoon of white wine vinegar and a pinch of salt in a metal or glass bowl that will fit over a small pan.
- Whisk for 2 minutes, then put the bowl over a pan of barely simmering water and whisk continuously until light and fluffy or ribbon stage. This should take about 2-3 minutes.
- Remove from the heat and whisking continuously, slowly add the melted butter one tablespoon at a time until all the butter is incorporated.
- Add a small squeeze of lemon juice and a pinch of Cayenne pepper. (If hollandaise is too thick add a splash of hot water to desired consistency).

For the Asparagus

Preheat a pan of water with 1 tablespoon of white wine vinegar.

- Grill local asparagus on a griddle pan for 4-5 minutes, turning until al dente or softer if preferred.
- Once the water is at a rolling boil crack four large eggs into the pan and cook for 2 minutes before removing with a slotted spoon.
- Place the asparagus on two plates before adding the poached eggs on top.
- Spoon the hollandaise on top and enjoy.

All ingredients can be purchased in the farm shop - even a jar of ready-made hollandaise.

We would love to see your final creation.
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