

EHRENBERG'S EGG'S BENEDICT otherwise known as "EHREN-BENDICT"!

Prep: 5 mins

Cook: 12 mins

Needed

3 tbsp of white vinegar

4 large eggs

2 toasted muffins or bagels as well

4 slices of thin ham, or bacon, or parma ham (prosciutto) is the best. Pan fry any of these lightly

1. Bring a medium size pot of water to a boil and add 3 tbsp white wine vinegar. Break eggs into 4 separate coffee cups or small bowls/ramekins. Cut the bagels or muffins and put cut side down in pan that had the meat in it with the juices. Toast until crispy then flip and toast briefly.
2. Swirl the vinegar boiling water to form a tornado in the center and slide in carefully one egg placing the side of cups into the water. The egg will spin and stay together cooking for 2-3 minutes then remove with slotted spoon. (I put the eggs back into the small cups.
3. Repeat with the other eggs, one at a time and swirl each time when adding them in.
4. Secret here is add a small amount of hollandaise sauce on top of bread first so nothing slides off and sticks together. (See sauce below) Now add your pan fried meat which ever you used and add your egg to the top of that. Pour on your hollandaise over the top and add a sprinkle of sea salt and fresh pepper. Parsley on the side.

Hollandaise sauce. This is a bit much but it really makes a difference.

Needed:

White wine vinegar

1 tbsp of peppercorns

bunch of tarragon

3-4 large eggs - yolks only

Ehrenberg Cellars Sparkling Brut "Schaumwien"

3/4 cup of unsalted butter melted and skimmed (makes a big difference)

Lemon juice

Hint of Nutmeg.

1. Take a small pot and boil the White wine vinegar the peppercorns and the tarragon. boil down to about 1/2 then strain out. set aside.
2. assemble a double boiler, (large pan with water boiling on the bottom and small pan on top of it). Bring to boil. Use large whisk and beat together the 3 egg yolks and add/combine the Sparkling Brut and reduced vinegar water 2 tsp. at a time.
3. Beat continuously and vigorously until the mixture forms a foam, but make sure it does not get to hot and cook the eggs. By lifting the pan this will slow the heat. Keep taking it off and on while you continuously whisk. You need to get a golden airy foam which starts to form ribbons when the whisk is lifted. If needed, keep adding the Sparkling & vinegar water to thin out.
4. Now whisk in a very small amount of the melted butter that should have cooled a bit. add small amounts at a time while doing the same steps by lifting the bowl off and on of the heat and continuing to whisk non-stop until the butter is gone. It should start to be as thick as mayonnaise. if not add Sparkling water into it.
5. End by whisking in a small amount of lemon juice and a hint of nutmeg. Add a touch of salt and pepper according to your taste. This sauce can be done before, during or after the process of the tarragon mixture and/or eggs. Pour sauce over the eggs.

Enjoy your "Ehren-Benedicts Bon Appetit!!!

Chef Chris

Sunrise Surprise and a "Wake-me-up Mimosa

Sunrise Surprise

1/3 OJ

2/3 Sparkling Brut Schaumwien "Schmidt by Ehrenberg Cellars - Best of Show award winner

Big splash to top off of ETC Late Harvest Petite Sirah - Thomas Coyne

Wake-me-up Mimosa

1/2 OJ

1/4 Sparkling Brut

1/4 Vodka oh yeah!! I'm up now!!!