

Chermoula Salmon Eggs Benedict

TIME 15 MINUTES SERVES 2 CUISINE MOROCCAN SULTRY

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DIETARY:

MAKING THIS RECIPE

Ingredients

2 English muffins, or bread of your choice

For the salmon:

1 salmon fillet
2 tsp Chermoula Spice Blend
Dash of olive oil

For the Hollandaise sauce:

8 tbsp or 113g unsalted butter, melted
4 large egg yolks
1 tbsp lemon juice
1/2 tsp salt
Pinch of chilli powder

For the poached eggs:

2 eggs
2 tbsp vinegar

Method

For the salmon:

Step 1:

Add a dash of olive oil into a pan and heat on a medium flame.

Step 2:

Add the salmon and cook for 3-4 minutes on each side.

Step 3:

When the salmon is cooked through, break it up using a spoon until it's broken down into flakes.

Step 4:

Add the Chermoula Spice Blend and mix well, making sure the salmon is well coated. Turn the flame off and set aside.

For the Hollandaise sauce:

Step 1:

In a blender, add the egg yolks and lemon juice and blend on the highest setting for 10 seconds.

Step 2:

Without turning the blender off, slowly pour in the melted butter.

Step 3:

Add the salt and chilli powder, blend for a further 5 seconds and set aside.

For the poached eggs:

Step 1:

Bring a pot of water to the boil, and then lower the flame to a simmer.

Step 2:

Add the vinegar.

Step 3:

Crack an egg into a fine mesh sieve, making sure that the runny whites are drained out into a bowl.

Step 4:

Using the handle of a long spoon, mix the water until it creates a whirlpool. Gently place the egg into the centre while the water is still mixing.

Step 5:

Cook for around 2 minutes, and remove using a slotted spoon. Repeat the same process for the next egg.

Place the salmon and egg onto a slice of bread and pour a generous helping of Hollandaise sauce over it.

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What our customers think ...

Janice Scott

★★★★★

Sambhar powder is an essential in my store cupboard, it adds an instant oomph to any lentil or bean dish, I usually use it in place of turmeric in vegetarian dishes. I also add it to traditional Scottish red lentil soup and the flavour boost is immense.

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