

# MUFFINS

Autumn ALC menu 2024

Breakfast

Main plate

## EGGS BENEDICT

- 2 each Muffin halves
- 8g Butter
- 1 slice Bayonne Ham
- 2 each Eggs - poached H2  
*pinch of Maldon salt & cracked black pepper*
- 50g Hollandaise sauce - SR
- 2g Micro salad



## EGGS ROYALE

- 2 each Muffin halves
- 8g Butter
- 60g Smoked salmon
- 2 each Eggs - poached H2  
*pinch of Maldon salt & cracked black pepper*
- 50g Hollandaise sauce - SR
- 2g Micro salad



## EGGS FLORENTINE

- 2 each Muffin halves
- 8g Butter
- 60g Baby spinach  
*10g Garlic oil & pinch salt*
- 2 each Eggs - poached H2  
*pinch of Maldon salt & cracked black pepper*
- 50g Hollandaise sauce - SR
- 2g Micro salad



## METHOD

1. Poach eggs pre service
2. Toast muffins then spread butter on each toasted muffin.
3. Reheat poached eggs in boiling water for 1 minute, when ready drain the excess water
4. Place the muffins on a main plate, place ham/spinach/salmon on each muffin, place the warm eggs on top then spoon 25g of hollandaise sauce over each egg.
5. Garnish with a Maldon salt & pepper over each egg.
6. Finish with micro salad