Eggs Benedict Florentine with Dutch asparagus



Ingredients

10

- 500 g spinach
- 20 stalks asparagus (AA quality)
- 125 g clarified butter
- 50 g Bresc Tomato bruschetta
- 13 g Bresc Freshly chopped Spanish garlic
- 13 g Bresc Chopped shallot
- 10 eggs
- 10 slices brioche loaf
- 3 dl white wine
- 10 egg yolks
- salad pea

Used Bresc products



Bresc Chopped shallot 1000g



Bresc Freshly chopped Spanish garlic 450g



Bresc Tomato bruschetta 1000g



Bresc Tomato bruschetta 325g

Preparation method

Peel and cook the asparagus. Chop the asparagus into small pieces. Fry the spinach and asparagus with the chopped garlic and chopped shallot. Spread the bruschetta on the bread and toast it in the oven. Arrange the spinach on the slices of toast. Poach the eggs and arrange them on the spinach. Use the wine, egg yolks and butter to make an Hollandaise sauce. Pour the sauce over the poached eggs and garnish with a sprig of salad pea. Optional: serve with smoked salmon or Dutch shrimps.

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