

Sausage Eggs Benedict with Homemade English Crumpets



Ingredients

Serves 4

8 Good quality pork sausages
8 fresh homemade English crumpets buttered (see recipe below)
8 eggs for poaching
1 tsp of white vinegar
Butter for spreading on the crumpets

To make Hollandaise sauce:

4 egg yolks
2 tbsp of lemon juice
250g butter
Sea salt and black pepper

Method

Place the 4 egg yolks, lemon juice, sea salt and pepper into a fairly large bowl and whisk all the ingredients until they have blended together. Place over a pan of just simmering water, making sure that the bowl is not in contact with the water. Cut the butter into small chunks and whisk in a small amount at a time until the sauce begins to thicken. If the sauce begins to separate, add 2 tsp of water to the mixture and whisk briskly until the mixture has combined together to form a creamy sauce

Once all of the butter has melted and a sauce has been formed, continue whisking until the sauce thickens to the desired consistency. Add more sea salt and pepper if required. Remove from the heat and keep the sauce warm before serving for up to 30 minutes. Once the Hollandaise sauce has been prepared, set aside.

Next, prepare the eggs and sausages. Preheat the grill to a moderate heat and gently grill the sausages for 10-15 minutes, at the same time start to poach the eggs adding a teaspoon of white vinegar to the poaching water, this helps set the eggs.

When the eggs and sausages are almost ready, place the crumpets in the toaster or under the grill. When the crumpets have been lightly toasted, butter them generously and place in the middle of a warmed plate.

Remove the sausages from the grill and cut each one in half, place on top of each crumpet. Place a poached egg on top of the sausage and finally spoon the warmed Hollandaise sauce over the egg.

Serve immediately.

Shopping list

Browse our local suppliers to make your shopping list.