



Smoked Salmon Dill Eggs Benedict

Savannah · 30/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

2

Description

Despite the absence of the traditional hollandaise sauce this smoked salmon eggs benedict is really really good

Ingredients

- - ¼ cup butter
- softened - 2 tablespoons fresh dill - 1 teaspoon lemon zest - 1 pinch cayenne pepper - salt and ground black pepper to taste - 1 teaspoon white vinegar - 1 pinch salt - 4 eggs - 2 English muffins
- split and toasted - 4 ounces sliced smoked salmon - 1 pinch cayenne pepper - salt and ground black pepper to taste - 4 small fresh dill sprigs

Instructions

1. Stir butter
2. dill
3. lemon zest
4. cayenne pepper
5. salt
6. and black pepper in a bowl until combined. Set aside. Fill a large saucepan with 2 to 3 inches of water and bring to a boil over high heat. Reduce heat to medium-low
7. pour in vinegar and a pinch of salt. Crack an egg into a bowl then gently slip the egg into the water. Repeat with remaining eggs. Poach eggs until whites are firm and yolks have thickened but are not hard
8. 4 to 6 minutes. Remove eggs from water with a slotted spoon
9. dab on a kitchen towel to remove excess water
10. then transfer to a warm plate. Generously spread each English muffin half with dill butter. Top with a layer of smoked salmon
11. then 1 poached egg. Season with cayenne pepper
12. salt
13. and black pepper to taste. Garnish with a dill sprig and serve.