

EGGS BENEDICT SCOTCH PANCAKES

from Executive Events Head Chef , Tate Entertaining

INGREDIENTS

A few slices of the best quality smoked ham you can find

1 egg per person

PANCAKES

125g self-raising flour

2 tsp caster sugar

1 egg, beaten

1 tbsp melted unsalted butter

150ml semi-skimmed milk

4tsp sunflower oil

HOLLANDAISE SAUCE

3 tbsp white wine vinegar

6 peppercorns

1 dried bay leaf

2 egg yolks

125g butter

lemon juice

salt and pepper

METHOD

In a bowl mix the flour and caster sugar together, then make a well in the centre and add the beaten egg, milk and sunflower oil. Add the melted butter to a frying pan and add enough batter for the pancake to be about 4 inches in diameter. Cook until golden on each side.

For the hollandaise, put the vinegar in a small pan with the peppercorns and bay leaf. Reduce the vinegar over a high heat until there is only 1 tbsp left. Strain the peppercorns and the bay leaf from this reduction. Put the egg yolks in a food processor with the vinegar reduction then gently melt the butter so that the butter solids fall to the bottom of the saucepan. Turn the food processor on and slowly pour the butter on to the egg yolks with the motor still running, the sauce will start to thicken. When only the butter solids are left, stop. If the sauce is too thick, add a little hot water. Season to taste with salt and pepper and a little lemon juice.

To poach the eggs, put a small amount of white wine vinegar into a pan of boiling water. Swirl the water lightly with a spoon and then crack the egg in, cook for around 3 minutes so that the yolk is still soft.

Put some ham on each pancake, drain your egg and place on top and then cover with hollandaise sauce season with cracked pepper.