



**Asparagus Fricassee**  
**Poached Eggs**  
**Hollandaise Sauce**  
**with Toasted Brioche**  
*Serves 6*



**Main Ingredients:**

18 Green Asparagus Spears

**Poached Eggs:**

6 Large Eggs  
1 tsp White wine vinegar

**Hollandaise Sauce:**

250 grams Butter, melted  
4 Eggs, yolks only  
40 ml Water  
50 ml White wine vinegar  
1 Shallot, diced  
1Tbsp Fresh lemon Juice  
1 Tbsp Fresh chives, finely chopped  
Salt  
Pepper

**Preparation:**

Boil the asparagus in salted water removing while still slightly crunchy. To make the poached eggs, boil the water with 1 tsp of white wine vinegar. Then poach the eggs for 1 and ½ minute and set aside.

For the Hollandaise Sauce, first combine diced shallots and white wine vinegar and reduce over heat by 95 percent. Keeps the reduction sitting above simmering water. Combine the egg yolks and 40 ml water and add to the reduction. (Note: If the water is too hot, the egg yolks will cook.) Wisk the ingredients to thicken to a mayonnaise texture while slowly adding the melted butter, then 1 Tbsp lemon juice, chives and salt and pepper.

Take very thinly sliced brioche and toast at 170 degrees on each side. Serve with the asparagus topped by the poached egg and Hollandaise Sauce.