

SCHRAMSBERG

# RECIPE

## SPANISH EGGS BENEDICT

*Recipe by Feeding the Fiya*

PAIR WITH:  
BRUT ROSÉ

### INGREDIENTS

#### **BENEDICT BASE**

2 whole English muffins  
16 ounces Spanish chorizo  
½ red onion  
1 ounces unsalted butter  
1 avocado sliced  
1 tablespoon olive oil

#### **POACHED EGG**

Water enough to cover the eggs,  
3-5 inches  
White wine vinegar (one  
tablespoon of vinegar for every  
quart of water used)  
4 large eggs

#### **CILANTRO LIME HOLLANDAISE SAUCE**

2 large egg yolk  
4 ounces unsalted butter  
3 tablespoons cilantro, chopped,  
plus more for garnish  
1 tablespoon fresh lime juice  
from half a lime  
1/4 teaspoon cayenne pepper  
plus more for garnish  
Kosher salt to taste



### PREPERATION

- Bring 3 inches of water to a gentle simmer.
- Add the white wine vinegar.
- Drop the eggs in one at a time and simmer for 3-4 minutes.
- When the whites are set. Remove the eggs from the water and set aside.

#### **Cilantro Lime Hollandaise Sauce**

- Melt the butter using a double boiler, or over direct heat, making sure butter doesn't brown.
- In a blender, blend the egg yolks and lime juice until you get a frothy mixture.
- While blending, slowly drizzle in the melted butter. When the sauce thickens, add in the cilantro, cayenne pepper and salt. Blend until fully incorporated. Set aside for later.

#### **Building the Base**

- In a pan over medium heat, add in the olive oil. Then throw in the red onion slices and sauté for 30 seconds. Then throw in the chorizo.
- Cook the chorizo until it has fully browned (3-5 minutes).
- Remove the chorizo and red onions. Add in 1 ounce of unsalted butter and toast your English muffins for 3 minutes (until crispy).
- Layering: English muffin on the bottom, avocado slices then topped with chorizo mixture, poached egg and finish with cilantro lime hollandaise.