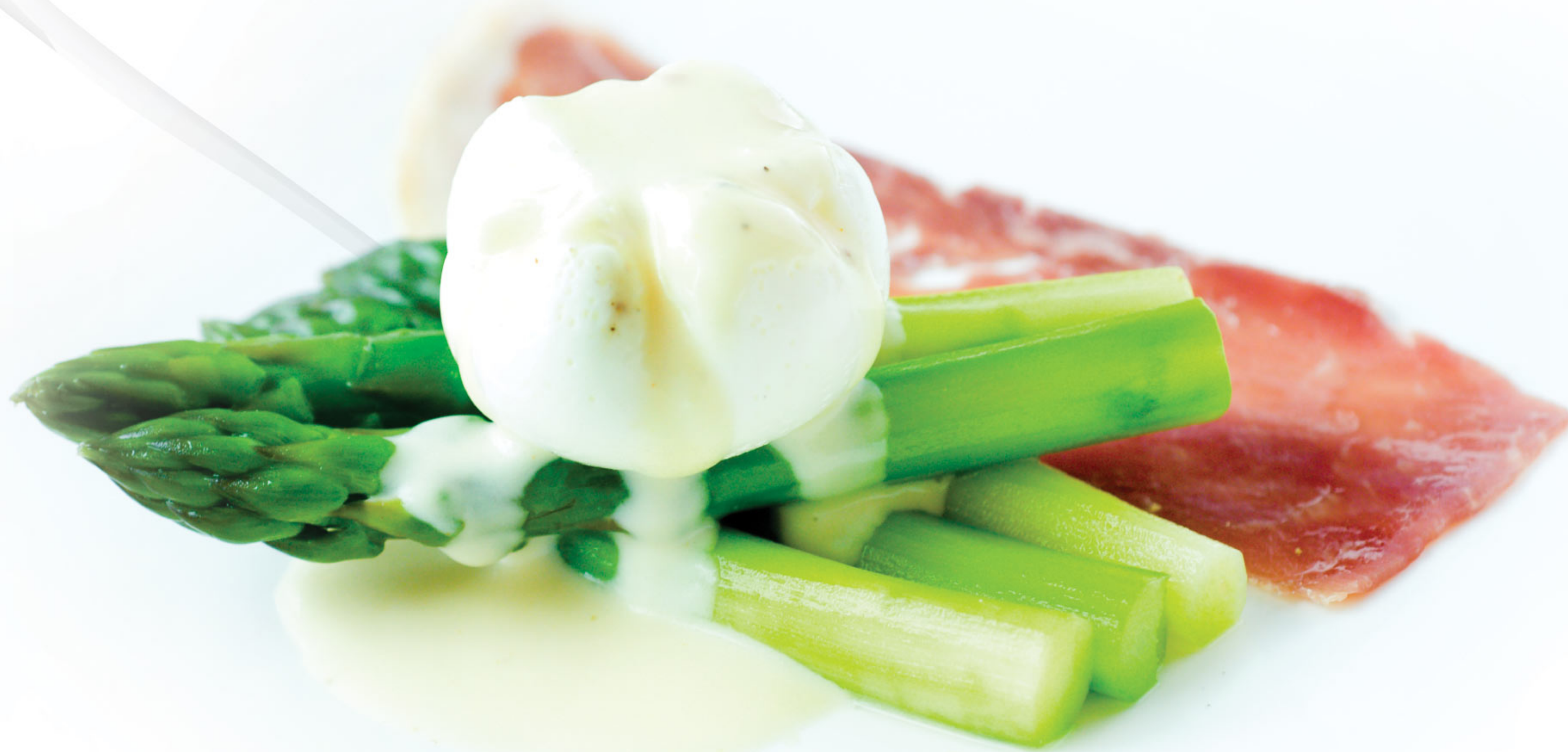


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## Sauces

Like the icing on a cake, a great sauce adds the finishing touch to a dish.

### Poached Egg With Asparagus, Parma Ham & Hollandaise Sauce

Serves 4

Hollandaise Sauce

20g **Haco Hollandaise Sauce**

175ml lukewarm milk

45g butter

10ml white wine

10g chopped shallots

4 whole eggs

20 asparagus spears, trimmed and peeled

4 Parma ham slices

- For the hollandaise sauce: Mix the **Haco Hollandaise Sauce** and the lukewarm milk in a saucepan and bring liquid to a boil, stirring constantly until smooth. Add in the butter, white wine and chopped shallots. Reduce heat and simmer for about 2 minutes, stirring occasionally. Remove saucepan from the heat and place over a water bath.
- Place a sheet of cling film into each ramekin and crack an egg into the centre of the ramekin. Lift up the cling film and tie into a pouch, ensuring that no air is trapped inside. Heat a pot of water to 90°C and poach the wrapped eggs for 5 minutes. Remove poached eggs from the heat. Carefully remove the poached eggs from the cling film with a pair of scissors and set aside.
- Bring a pot of lightly salted water to a boil and blanch the asparagus spears. Remove and refresh in cold water. Drain well.
- To serve: Place a slice of Parma ham on the side of each serving dish. Place 5 blanched asparagus spears next to the Parma ham and top with a poached egg. Drizzle the hollandaise sauce over the poached egg.