

# OEUFS HOLLIQUE



HOLLICK  
COONAWARRA



## *Ingredients:*

Crusty bread, sliced and grilled  
Washed fresh baby spinach  
Springs Smoked Salmon  
Poached free range eggs  
Hollandaise Sauce

## *Method:*

Simply layer the spinach on the grilled bread, followed by a slice or two of smoked salmon. Then carefully place a freshly poached egg on top and complete with a dollop of Hollandaise.

## *Quick Hollandaise sauce in a food processor:*

3 egg yolks  
Splash of white wine vinegar  
Squeeze of lemon juice  
Dash of Hollick Reserve Chardonnay  
(Optional)  
generous pinch of salt and cayenne pepper  
250 g of melted butter



Place egg yolks, lemon and vinegar in the food processor and whizz for a few seconds. With motor running pour the hot melted butter in a steady stream. Season with salt, cayenne pepper and Hollick reserve Chardonnay or lemon juice to taste.

*Serve with a glass of chilled  
Hollick Sparkling Merlot.*

