

Eggs Benedict 'My Way' with spicy bubble and squeak and lobster

Ingredients

For the bubble and squeak...

- 2 tbsp oil
- 1/2 onion, chopped finely
- 300g leftover mashed potato
- 100g leftover brussels sprouts
- 100g leftover carrots
- 100g leftover cooked shredded savoy cabbage
- ½ tsp ground turmeric
- 1 tsp mustard seeds
- 1 tsp garam masala
- 1 green chilli

For the hollandaise sauce...

- 120g unsalted butter
- 2 large egg yolks
- 1 tsp white wine vinegar
- Squeeze of lemon juice

For the poached eggs...

- 4 whole eggs
- 1 tbsp white wine vinegar

To plate...

- 20g rocket
- 2 lobster tails, cooked and peeled
- Pinch of dried chilli

Method

1. Fry onions until soft.
2. Add all bubble and squeak ingredients into a bowl, add onions and mash together.
3. Shape into patties and fry until both sides are golden brown.

4. Melt butter in a pan; in a separate saucepan boil water. In a heatproof bowl over simmering water, whisk egg yolks with white wine vinegar for a couple of minutes.

5. Remove from the heat and slowly whisk in the melted butter, bit by bit, until it's all incorporated and you have a creamy hollandaise (if it gets too thick, add a splash of water.)

6. Season and add lemon juice if required. Keep warm, while you are poaching the eggs.

7. Place white wine vinegar in simmering water. Make a whirlpool and poach one egg at a time.