



# GATHER FOODHOUSE - EGGS BENE

## GATHER STYLE



### Reduction

1/2 c white wine vinegar	1 shallot (or 1/2 red onion)
1/2 c white vinegar	3 peppercorns
2 cloves garlic	2 bay leaves
1/2 bunch rosemary or thyme	

Place all ingredients in a pot and place on a medium-heat to reduce by half

### Croquettes

1kg Agria potatoes peeled	1/2 c tasty grated cheese
3tbsp whole grain mustard	1/4 c smoked cheddar (I use Mainland)
2tbsp Dijon mustard	Salt & pepper
1/2c fresh chopped herbs (parsley, dill, spring onions, chives)	

Cut potatoes into even sized 3cm dices, place in a pot, cover with water and a good pinch of salt. Boil potatoes until soft - you don't want to over cook the potatoes as they will turn mushy & the croquettes will be hard to coat.

Drain and leave to sit for 5 minutes to get rid of any excess liquid. Mash while hot. Do not leave the potatoes to completely cool as they will go mushy.

Season with salt & pepper. Fold through mustards, chopped herbs and lastly the cheese. Try not to over work the potato. Check for seasoning.

Roll croquettes into desired shape. Leave to set in fridge for 2 hours.

Coat in flour followed by egg & lastly panko crumbs.

Deep fry at 160C until golden and crisp.

### Hollandaise

4 yolks	2 tbsp reduction
2 tbsp water	200g butter

Whisk yolks, water, and reduction in a metal bowl.

Melt butter, place aside.

Whisk bowl over a pot of boiling water until light fluffy & thick. If you drag the mixture it should create a ribbon. Watch it doesn't get too hot or the eggs will start to scramble. If the mixture is getting too hot pull the bowl off the boiling pot.

Slowly drizzle butter whisking continuously. Season with a pinch of salt and lemon juice.

Serve with perfect poached eggs and bacon or salmon.