



# Rutland, Steady, Cook!

## Otters' Eggs with Crispy Prosciutto, Rutland Water Asparagus and Homemade Hollandaise

### Ingredients

#### For the Hollandaise Sauce:

2 Egg Yolks  
125g Salted Butter  
½ tsp White Wine Vinegar  
Cayenne Pepper  
Squeeze of Lemon

#### For the Eggs and toppings:

4 Eggs  
4 Slices of Prosciutto  
2 English Muffins  
1 bunch of Asparagus (in season now, we used Rutland Water asparagus)

### Method

#### For the Hollandaise Sauce:

1. Melt your butter and keep warm in a pan, skimming any solids off.
2. Place a glass bowl over a pan of just simmering water so it doesn't touch, whisk your egg yolks in the bowl with white wine vinegar and a splash of cold water until thickened.
3. Now take it off the heat and whisk in your melted butter adding a splash of water if too thick.
4. Season with a squeeze of lemon juice and cayenne pepper.
5. Place clingfilm on just touching and keep warm.

#### For the Eggs and toppings:

1. Put your prosciutto on a baking tray in an oven at 180°C.
2. Boil two pans of water – one for poaching your eggs and one for your asparagus.
3. Cut your muffins in half and toast them.
4. Poach your eggs in water just off the boil.
5. Snap the stems of your asparagus and add to simmering water for two mins and drain.
6. Put the eggs on top of the toasted muffins, drizzle your hollandaise and top with crispy prosciutto and asparagus.

Don't forget to share your own **Otters' Eggs with Crispy Prosciutto, Rutland Water Asparagus and Homemade Hollandaise** image on Facebook using **#RutlandSteadyCook**

#### Thank you to:

Otters Fine Foods, Oakham