



English muffins

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Piece 8

with poached egg and spinach

Dough

250 g white flour
½ tsp salt
½ tsp sugar
¼ cube of yeast (about 10 g)
150 ml milk
1 egg
15 g butter, soft
Durum wheat semolina for
shaping

Hollandaise foam

3 tbsp vinegar
1 shallot, chopped
3 peppercorns
1 egg
1 egg yolk
125 g butter
Some salt
1 knife tip of cayenne pepper
Some lemon juice





Spinach

1 shallot, chopped
Butter for sweating
200 g leaf spinach
Some salt
Some pepper
Some nutmeg
Some horseradish

Poached eggs

1 l water
100 ml vinegar
8 eggs

