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The Royale Hamper



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BRUNCH COOKING INSTRUCTIONS

INGREDIENTS:

Haxby Sourdough Loaf
Strawberry & Meadowsweet Jam
Staal Smoked Salmon
Eggs
Hollandaise Sauce
Chive Oil

EQUIPMENT:

Lined Baking Tray
2 x Saucepans
Slotted Spoon
Small Ramekin

YOU MAY ALSO NEED:

White Wine Vinegar
Sea Salt
Black Pepper

Remove all ingredients from the fridge 30 minutes before serving.

1. Preheat oven to 200°C (180°C fan).
2. Remove the **sourdough** from its packaging and place into the centre of the pre-heated oven for 10 minutes. Remove when warmed and allow to cool for 5 minutes. Serve with the eggs, smoked salmon and hollandaise sauce but also the **strawberry & meadowsweet jam** for the leftover pieces of bread.
3. Fill one of the saucepans with water and bring to a boil and in the other, add the **hollandaise sauce** to gently warm up, stir periodically. Remove the sauce from the heat once warm, around 5 minutes for this.
4. Once the water is boiling, add 1 tablespoon of white wine vinegar (optional) to the water. Crack an **egg** at a time into a ramekin**, before adding the **egg** to the water, stir the water to create a whirlpool effect, then add the **egg**.
5. Stop stirring, cover the saucepan with the lid and lower the heat to its lowest setting. Leave the **egg** in the hot water for 3–4 minutes for a soft, runny yolk or 5–6 minutes for a firmer yolk.
6. Use a slotted spoon to carefully lift the **egg** from the water. Dry quickly on kitchen roll to remove excess moisture. Season with sea salt and ground black pepper to finish before serving.

**For an even better finish, use fine-mesh strainer over a separate bowl to let the thinnest, most watery part of the white drain away.

BRUNCH SERVING INSTRUCTIONS

Add a slice of the **sourdough** to a plate and top with the **smoked salmon, poached egg, hollandaise sauce** and finish with the **chive oil**.

Enjoy alongside the cloudy apple juice and the delicious **Oldstead Bloody Mary**.

OLDSTEAD BLOODY MARY

1. Use the lovage salt to cover the rim of the glasses.
2. Mix the bottles of **Priory Vodka** with the **Oldstead Bloody Mary Mix** in a jug.
3. Add ice to the pre-rimmed glasses before pouring the mixture evenly between them.



ALLERGENS

Cloudy Apple Juice: **Sulphites** | Haxby Sourdough Loaf: **Cereals Containing Gluten**, May Contain: **Sesame** | Strawberry & Meadowsweet Jam: **Sulphites** | Staal Smoked Salmon: **Fish** | Eggs: **Egg** | Hollandaise Sauce: **Milk, Egg, Sulphites** | Chive Oil: **Soybeans** | Chilli Priory Vodka: | Lovage Salt: N/A | Bloody Mary Mix: **Cereals Containing Gluten (Barley), Fish, Sulphites**



For allergens, please see in **bold** above.

Please be aware that due to the way food is currently prepared, it is not possible to guarantee the absence of allergens in our dishes. Keep all food refrigerated, unless stated otherwise. Please consume within 5 days of delivery.