

MADE IN OLDSTEAD



THE OLDSTEAD  
ROYALE HAMPER  
SERVING INSTRUCTIONS

# THE OLDSTEAD

## ROYALE HAMPER

PLEASE READ ALL OF THESE INSTRUCTIONS BEFORE STARTING TO PREPARE YOUR MENU. REMOVE ALL ITEMS FROM THE FRIDGE 30 MINUTES PRIOR TO COOKING.



### THE ROYALE | SERVING INSTRUCTIONS

PREP TIME | 15 MINUTES

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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 five minutes. Serve with the **eggs, smoked salmon and hollandaise sauce**, as well as the **strawberry & meadowsweet jam** for the leftover pieces of **bread**.
3. Fill one of the saucepans with water and bring to a boil. In the other, add the **hollandaise sauce** to gently warm up, stirring periodically. Remove the **sauce** from the heat once warm (around five minutes for this).
4. Once the water is boiling, add one 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.
7. To serve, 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**.
8. Enjoy alongside the **cloudy apple juice**.

\*\*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.

### 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

### ALLERGENS

Yorkshire Hollandaise: **Egg, Sulphites** | Cloudy Apple Juice: N/A | Haxby Sourdough Loaf: **Cereals Containing Gluten (Wheat)** | Staal Smoked Salmon: **Fish** | Chive Oil: **Soya** | Eggs: **Egg** | Strawberry & Meadowsweet Jam: See Product Packaging

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

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.