

three streams



Ingredients:

Ready to heat waffles
Simply heat Hollandaise sauce (or home-made)

4 eggs
4 Tbsp. white wine vinegar
200g Three Streams cold smoked trout
Black and white sesame seeds
Chopped chives
Lemon wedges to serve

To poach the eggs:

Bring a large pan of water to a boil (+- 800ml) and add the white wine vinegar. Crack the egg and let it fall firmly into a cup and then slide the egg into the boiling water. Try not to brake the 'egg white'. After about 80 seconds the poached egg should be ready.

Toast the waffles in a pan or toaster. Toast the sesame seeds in a dry pan and set aside.

Place the trout ribbons in a rose form on top of the waffles. Top with a poached egg, sprinkle salt and pepper to taste and top with the sesame seeds, spoon over the heated Hollandaise sauce and garnish with chives. Serve with lemon wedges, rocket and avocado slices.

Optional: Mix chopped chives with plain cream cheese and a squeeze of lemon juice and spread it on the heated waffles before you add the trout ribbons.