



Smoked Duck Benedict on Toasted Muffin

INGREDIENTS *(Serves 2)*

White wine vinegar
2 large eggs
2 muffins, split and toasted
15g butter
100g smoked duck
Small handful rocket
1 packet hollandaise sauce

METHOD

- Poach the eggs using a little white wine vinegar in the water.
- While the eggs are poaching, butter the warm toasted muffins and stack two halves in the centre of the plate.
- Top the muffin with the rocket, duck and poached egg before carefully spooning the hollandaise sauce over the top.
Serve immediately.



Rannoch Smokery is a dedicated meat and game smoker, passionate about quality and producing the best smoked meats in the country from the hills surrounding Kinloch Rannoch in Scotland. To date our products have accumulated 18 Great Taste Awards from the Guild of Fine Food Retailers, which is the seal of real quality in speciality food and drink.

To find out more about our range of products and source some fantastic recipes log on to www.rannochsmokery.co.uk.