



# SMOKED SALMON & WASABI HOLLANDIAISE BAGEL

*Fancy mixing up your brunch? Nicola Millbank's smoked salmon bagel will be your new favourite, a mixture of classic and contemporary flavours, but above all, utterly delicious.*

Prep time 5 minutes | Cook time 5 minutes | Serves 1

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1 multi-seed bagel, toasted and cut in half  
A small handful of mixed salad leaves  
A few slices of cucumber  
2 slices of good quality smoked salmon  
1 Clarence Court Burford Brown egg

**For the hollandaise:**

1 Clarence Court Burford Brown egg yolk  
1 tablespoon white wine vinegar  
80g melted butter  
1 teaspoon wasabi

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Pop the egg yolk into a heatproof bowl and set over a pan of simmering water. Add the white wine vinegar and whisk until it starts to thicken. Take the bowl off the heat and whilst vicariously whisking slowly pour in the butter. Add the wasabi paste, a good pinch of salt, mix and set to the side.

Gently crack the egg into the pan of simmering water, cooking for 3-4 minutes until the white is solid but the yolk is still soft.

Top the base of the toasted bagel with the mixed leaves, cucumber and smoked salmon and top with the poached egg. Spoon over the wasabi hollandaise and add the top of the bagel to form a sandwich.



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