



SMOKED SALMON & EGGS BENEDICT TART

All the indulgence of eggs Benedict, built on crisp, buttery pastry. Lemon and chive ricotta makes a fresh, creamy base for soft poached Leghorn White eggs and folds of smoked salmon, finished with glossy hollandaise and a generous scattering of herbs. A showstopper for brunch, but refreshingly straightforward to assemble.

Prep time 20 minutes | Cook time 30 minutes | Serves 6

1 x 325g Dorset Pastry organic puff pastry, defrosted
1 egg yolk, for glazing
250g ricotta
½ lemon, zest only
30g chives, finely chopped
6 Leghorn White eggs
A splash of white wine vinegar, for poaching
400g smoked salmon

For the hollandaise

2 egg yolks
125g unsalted butter
1 tbs white wine vinegar

To serve

Fresh dill
Chives
Tarragon

Preheat the oven to 200°C and place a baking sheet inside to heat.

Roll out the pastry and score a 2cm border around the edge. Brush with the egg yolk, transfer to the hot baking sheet and bake for 20 minutes, until golden and puffed. Remove from the oven and set aside to cool slightly.

Mix the ricotta with the lemon zest and chopped chives, then set aside.

To poach the eggs, bring a large shallow pan of water to the boil, then reduce the heat until barely simmering and add a generous splash of vinegar. Gently swirl the water and crack in the eggs one at a time, allowing each to set for about 30 seconds before adding the next. Cook for about 3 minutes, until the whites are set, then lift out with a slotted spoon and transfer to a bowl of iced water.

For the hollandaise, melt the butter in a small saucepan, skimming away the white milk solids as they rise to the surface. Place the egg yolks and vinegar in a large heatproof bowl set over a pan of barely simmering water. Whisk for 3–5 minutes, until thick and pale.

Remove from the heat and slowly whisk in the melted butter, a little at a time, until you have a thick, glossy emulsion. Loosen with a splash of cold water if needed.

To assemble, spread the ricotta mixture over the pastry inside the border. Remove the poached eggs from the iced water and pat dry on a clean tea towel, then arrange over the ricotta. Drape with smoked salmon, spoon over the hollandaise and scatter with fresh dill, chives and tarragon. Serve immediately.



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