**EGGS BENEDICT “MY WAY” WITH SPICY BUBBLE AND SQUEAK AND LOBSTER**

**(Its not just for Boxing Day - now bubble and squeak is for every day - even for breakfast… Why not jazz it up with spice!)**

*For the bubble and squeak…*

* 2 tbsp oil
* 1/2 onion, chopped finely
* 300g leftover mashed potato
* 100g leftover brussels sprouts
* 100g leftover carrots
* 100g leftover cooked shredded savoy cabbage
* ½ tsp ground turmeric
* 1 tsp mustard seeds
* 1 tsp garam masala
* 1 green chilli

*For the hollandaise sauce…*

* 120g unsalted butter
* 2 large egg yolks
* 1 tsp white wine vinegar
* Squeeze of lemon juice

*For the poached eggs…*

* 4 whole eggs
* 1 tbsp white wine vinegar

*To plate…*

* 20g rocket
* 2 lobster tails, cooked and peeled
* Pinch of dried chilli

METHOD

1. BUBBLE AND SQUEAK - Fry onions until soft.
2. Add all bubble and squeak ingredients into a bowl, add onions and mash together.
3. Shape into patties and fry until both sides are golden brown.
4. HOLLANDAISE SAUCE - Melt butter in a pan; in a separate saucepan boil water. In a heatproof bowl over simmering water, whisk egg yolks with white wine vinegar for a couple of minutes.
5. Remove from the heat and slowly whisk in the melted butter, bit by bit, until it’s all incorporated and you have a creamy hollandaise (if it gets too thick, add a splash of water.)
6. Season and add lemon juice if required. Keep warm, while you are poaching the eggs.
7. POACHED EGGS - Place white wine vinegar in simmering water. Make a whirlpool and poach one egg at a time.