

Eggs Florentine reminds me of my mornings in the UK — a classic, refined dish that celebrates balance and technique. I've always admired how the creamy hollandaise complements the earthiness of spinach. In Bermuda, I give it a lighter island twist by using fresh local greens. It's elegant yet comforting — the kind of dish that makes breakfast feel like a moment of calm before the day begins



- Ingredients
- For the Hollandaise Sauce:
  - 2 egg yolks
  - 100g (½ cup) unsalted butter, melted
  - 1 tbsp lemon juice
  - Pinch of cayenne pepper or paprika
  - Salt, to taste
- For the Florentine Base:
  - 2 English muffins, halved and toasted
  - 2 cups fresh spinach leaves
  - 1 tbsp butter
  - 4 fresh eggs
  - 1 tbsp white vinegar (for poaching water)
- For Serving:
  - A sprinkle of nutmeg or black pepper
  - Chopped chives or parsley for garnish



## Eggs Florentine



Serves: 2



Prep Time: 10 mins |

Cook Time: 15 mins |

Total Time: 25 mins

### Method

1. Prepare the Spinach:
2. In a pan, melt butter and sauté spinach until wilted. Season lightly with salt, pepper, and a hint of nutmeg. Set aside.
3. Make the Hollandaise:
4. In a heatproof bowl over gently simmering water, whisk egg yolks and lemon juice until thickened. Slowly drizzle in melted butter while whisking until smooth and glossy. Add a pinch of cayenne and salt to taste. Keep warm.
5. Poach the Eggs:
6. Bring a pot of water to a gentle simmer with white vinegar. Crack each egg into a small cup and slide it into the water. Poach for 3 minutes, then remove and drain on paper towels.
7. Assemble the Dish:
8. Place sautéed spinach on toasted muffin halves, top with poached eggs, and spoon warm hollandaise over each. Finish with chives and a sprinkle of pepper.

### CHEF WILL'S TIPS:

- Chef Will's Tip 1!
- "The secret to perfect Eggs Florentine is patience — especially with your hollandaise. Keep the heat low and whisk constantly; if it gets too hot, the sauce can split. For extra smoothness, strain it through a fine sieve before serving. And when poaching eggs, use fresh ones — they hold their shape beautifully for that elegant finish."
- Chef William Smith Local
- [www.willsmithkitchen.com](http://www.willsmithkitchen.com)
- [@WillSmithKitchen](#) | "Bringing Local Flavor to Every Table"