

Eggs Royal became one of my favourite discoveries while refining my craft in the UK. I was fascinated by the precision it takes to bring together perfectly poached eggs, silky hollandaise, and smoked salmon — a true test of timing and technique.

Originating as a luxurious twist on Eggs Benedict in early 20th-century London, it quickly became a brunch classic. For me, mastering it wasn't just about skill — it was about learning how simplicity and sophistication can live beautifully on the same plate



- Ingredients
- For the Hollandaise Sauce:
- 3 egg yolks
- 1 tbsp lemon juice
- ½ cup unsalted butter (melted and warm)
- Pinch of cayenne pepper
- Salt, to taste
- For the Dish:
- 2 English muffins, split and lightly toasted
- 4 slices smoked salmon
- 4 fresh eggs
- 1 tbsp white vinegar
- Chopped chives or dill (for garnish)



Eggs Royal



Serves: 2



Prep Time: 15 mins |

Cook Time: 10 mins |

Total Time: 25 mins

Method

1. Make the Hollandaise:
2. In a heatproof bowl over simmering water, whisk egg yolks and lemon juice until thick and pale. Slowly drizzle in melted butter while whisking constantly until smooth and glossy. Season with salt and cayenne pepper. Keep warm.
3. Poach the Eggs:
4. Bring a pan of water to a gentle simmer, add vinegar, and stir to create a light whirlpool. Crack each egg into a small cup and slide it into the water. Poach for 3 minutes until just set. Remove with a slotted spoon and drain.
5. Assemble:
6. Place toasted muffin halves on plates, top each with smoked salmon and a poached egg. Spoon warm hollandaise over each egg.
7. Garnish and Serve:
8. Sprinkle with fresh chives or dill, and season lightly with pepper. Serve immediately for the perfect silky brunch experience.

CHEF WILL'S TIPS:

- Chef Will's Tip 🍴
- "Eggs Royal is one of those dishes that feels like a reward. I first mastered it during my culinary ventures in the UK — learning the balance between rich hollandaise and delicate salmon. It taught me that elegance lies in simplicity and precision."
- Chef William Smith Local
- 🌐 www.willsmithkitchen.com
- 📍 @WillSmithKitchen | "Bringing Local Flavor to Every Table"