

## **Korean-Style Eggs Benedict**

by Sous Chef John Jacobo, Clovis Community Medical Center

Serves: 2

### *Ingredients:*

- 1 English muffin
- 4 oz. lean steak of choice (like flank steak)
- 1 qt. cold water
- 1 tbsp. white distilled vinegar
- 1 tsp. salt
- 2 eggs
- 2 oz. Korean-style Hollandaise sauce
- 2 tbsp. green onion
- Salt and pepper to taste

### For Korean-style Hollandaise sauce:

- 2 large eggs, yolks only
- 4 oz. unsalted butter
- 5 tbsp. Gochujang sauce
- 2 tsp. rice wine vinegar
- 1 tsp. toasted sesame oil

### *Directions:*

1. Season steak with salt and pepper, then grill over high heat to desired doneness. Cut the steak into two portions then set aside.
2. To make the Korean-style Hollandaise sauce, melt butter over low heat, making sure not to brown it. Mix the Gochujang sauce and sesame oil together and set aside.
3. In a blender, blend the egg yolks and rice wine vinegar until you get a frothy mixture. Continue blending and slowly pour in the melted butter. Then add the Gochujang and sesame oil and blend until smooth.
4. To make the poached eggs, heat a sauce pan over medium-low heat with 3-5 inches of water until simmering. Add vinegar and 1 tsp. salt.
5. Create a vortex with the water and add the egg to the middle of the vortex. Cook the egg for 3 minutes, then remove with a slotted spoon and dab it on a paper towel to remove any excess water. Do this with both eggs.
6. Cut the English muffin in half, then toast. Place steak on each half of the English muffin, and 1 poached egg each on top of the steak. Drizzle Korean-style Hollandaise sauce on top of the eggs, and garnish with the green onion.