

Eggs Florentine with Hollandaise Sauce

from Meal in a Mug by Denise Smart

Serves 1

Ingredients

2 generous tablespoons of butter
1 egg yolk
2 teaspoons lemon juice (I used half a lemon)
salt & freshly ground pepper
Large handful of spinach or mixed greens
1 egg
To Serve:
1 slice of toast

Instructions

1. Make the Hollandaise sauce. Put the butter in a small mug and microwave on high for 10 seconds, until softened but not melted.
2. Meanwhile, beat the egg yolk and lemon juice in a small cup and allow to stand for 1 minute.
3. Add the yolk mixture to the softened butter. Microwave on high for 10 seconds then beat well with a fork; the mixture may look lumpy but lumps will disappear on whisking. Repeat twice, until the sauce is smooth and has thickened. Season with salt and pepper.
4. Fill a large mug with spinach or mixed greens. It will cook down. Cover with plastic wrap and pierce with a knife, then microwave on high for 1 minute, until wilted.
5. Meanwhile, bring water to a boil in a kettle and pour the water halfway up to a small mug or ramekin. Break in the egg, then microwave on low for 20 seconds. Repeat for 10-20 seconds more until the egg is cooked to your liking.
6. Place the greens on the slice of toast, then top with the egg. Spoon over the Hollandaise and serve.

Beth's notes: This recipe claims to make double the Hollandaise sauce but I beg to differ.