

**Toasted Dark Chocolate Scone Egg Benedict with White Chocolate & Orange Hollandaise Air**

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**Poached Egg**

Ingredients:

20 fresh eggs

4l water

30 ml white wine vinegar

Method:

1. The use of a little vinegar helps to set the egg white, preventing it from spreading. Too much vinegar will discolour and give the eggs a strong vinegar flavour.
2. Carefully break the eggs one by one into a shallow pan containing at least 8cm of gently boiling water to which a little vinegar has been added (1 litre water to 1 tbsp vinegar).
3. Simmer until slightly set, approximately 2 to 3 minutes.
4. Remove carefully with a perforated spoon into a bowl of cold water.
5. Trim the white of egg if necessary.
6. Reheat, when required, by placing into hot salted water for approximately 1 minute.
7. Remove carefully from the water using perforated spoon.
8. Drain on a cloth and use as required.

**Chocolate Scones**

Ingredients:

150 g castor sugar

187.5 g butter

2 whole eggs

700 g cake flour

50 g coco powder

38 g baking powder

350 ml milk

Method:

1. Cream butter and sugar and add egg slowly.
2. Add all dry ingredients.
3. Continue until apple crumble consistency is reached.
4. Add milk.
5. Press out scones to 3cm thick.
6. Brush with milk, do not allow the milk to run down the sides as the scones will rise unevenly.
7. Bake at 250°C for 15 minutes.

**Burnt Orange**

Ingredients:

5 oranges

100 g brown sugar

Method:

1. Peel the oranges and cut each orange in 5 pinwheel slices.
2. Sprinkle a little brown sugar over each slice.
3. In a hot pan caramelise the orange slices to dark brown.
4. Place on top of toasted scone, then place the poached egg on top.

**Orange Gel**

Ingredients:

600 ml orange juice

50 ml lemon juice

50 ml vinegar white wine

10 g agar-agar

Method:

1. Add all liquids and bring to the boil.
2. Reduce to 600ml exactly.
3. Add the agar-agar and boil for 2 minutes.
4. Strain and leave to cool down and set.
5. Blend and transfer to sanitized bottle just before service.

**Hollandaise Air**

Ingredients:

40 g white wine vinegar

25 g onion, finely diced

150 g salted butter

85 g egg yolk

50 g white chocolate

60 g water

20 g orange juice

2 orange zest

3 g salt

3 CO2 cartridges

Method:

1. Heat the water bath to 75°C.
2. Make the vinegar reduction by combining vinegar with onions in a small pot.
3. Over a high heat, reduce liquid by half.
4. Strain to remove onion, and reserve the reduction.
5. Package butter, yolk, water, orange juice, orange zest and white chocolate with the vinegar reduction, salt and vacuum.
6. Cook sous vide at 75°C for 30 minutes.
7. Pass the contents through a sieve to capture the orange zest.
8. Pour contents of vacuum bag into 1 litre whipped siphon.
9. Charge siphon with 2 or 3 CO2 cartridges.
10. To reserve, place siphon in a 65 - 70°C water bath. If stored outside this range, your white chocolate orange hollandaise can split.

**Dark Chocolate Ganche Spread**

Ingredients:

130 ml cream

250 g dark chocolate

Method:

1. Place the cream in a saucepan.
2. Bring to the boil.
3. Remove from the heat and add the chocolate.
4. Whisk until smooth.
5. Brush onto a plate.