

Breakfast

Eggs Florentine in Hashbrown Nests

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Palm Beach Post

Servings: 4

This recipe provides for two hashbrown nests per person.

FOR THE HASHBROWN NESTS

2 cups frozen hash browns, thawed
1/2 cup Parmesan cheese, grated
1 1/4 teaspoons Kosher salt
freshly ground black pepper (to taste)
2 eggs (optional)

FOR THE BASE

1 tablespoon unsalted butter
1 (6-ounce) bag spinach
8 very thin slices of pancetta
8 eggs

FOR THE HOLLANDAISE

2 organic or free-range egg yolks
1 stick (4 ounces) unsalted butter, melted and still warm
juice of half a lemon
Kosher salt (to taste)
cayenne pepper (to taste)
paprika (for garnish)

For the hashbrown nests, preheat the oven to 425 degrees. Generously grease a muffin pan with cooking spray.

Combine the hash browns, Parmesan, salt and pepper in a large bowl. (Note: for a more substantial nest, add two eggs to the mix.) Fill eight muffin cups with 1/4 cup each of the hash brown mixture and pack down to form a nest shape.

Bake for 35 to 40 minutes until crisp and golden brown. Allow to cool for a couple of minutes, then carefully remove from the cups. Turn the oven to the lowest setting and keep the nests warm, if necessary.

While the nests are in the oven, melt the butter in a large skillet over medium to medium-high heat. Add the spinach, a handful at a time, and cook until completely wilted, about 3 minutes. Season with salt and pepper to taste.

Remove from the skillet and set aside. Lay the pancetta slices flat in the skillet and cook without moving, until the fat begins to render and the edges start to crisp up, about 3 minutes. Remove from the skillet and set aside.

Poach or fry the eggs as desired.

For the hollandaise, pulse the egg yolks in a blender for a few seconds. Slowly add the butter, drop by drop, with the blender running until an emulsion begins to form. After adding 1/4 to 1/2 of the butter, you can start to pour it in a steady stream.

The hollandaise should be thick and creamy. Add the lemon juice and a generous amount of Kosher salt and cayenne. Pulse a few more seconds. (If the hollandaise is too thick to drizzle, stir in a couple drops of warm water until it is pourable.)

To assemble the eggs florentine, place a piece of pancetta on each nest. Add a pile of spinach and a poached egg. Drizzle with hollandaise sauce. Season with salt, pepper and a pinch of paprika.

Serve immediately.

Per Serving (excluding unknown items): 432 Calories; 39g Fat (80.8% calories from fat); 18g Protein; 3g Carbohydrate; 1g Dietary Fiber; 502mg Cholesterol; 951mg Sodium. Exchanges: 2 Lean Meat; 1/2 Vegetable; 6 Fat.