

## Pancakes with poached eggs

### Ingredients

- 500g Pancakes Mix (Art. 42725)
- 150g Hollandaise Sauce (Art. 55781)
- 600ml water
- 4 eggs
- 400g green asparagus
- 80g thin slices of bresaola
- 2 tbsp grated parmesan
- A few finely chopped chives

### Cooking instructions

1. Prepare the Pancakes Mix according to the instructions. Add also the parmesan and a little freshly ground pepper.
2. Let the mixture rest for a while and then make small pancakes in a pan, about 6-8 centimeters in diameter, flipping them to get a golden color on both sides.
3. Prepare the poached eggs and boil the asparagus.
4. Place 1-2 pancakes as a base and top with the asparagus and bresaola. Finally, place the poached egg on top.
5. Serve the pancakes drizzled with lukewarm Hollandaise Sauce and sprinkle some chives on top.