



The William Miller House Bed and Breakfast

Richmond, Virginia 23220

804.254.2928

www.WilliamMillerHouse.com

Miller House Poached eggs on Asparagus with Boursin Cheese Sauce

Ingredients:

1 pound of Asparagus spears,
trimmed (should be about 7-8
per serving)
8 large eggs
1 teaspoon of vinegar
½ teaspoon of salt
Ground paprika for garnish
Butter for sautéing asparagus

For the Sauce:

¼ cup butter, plus 1 tablespoon
¼ cup all purpose flour
3 oz. Boursin cheese
1 cup half and half



Cook asparagus in medium skillet of boiling water until just tender, about 3 minutes. Drain; pour water from skillet, return asparagus to skillet with butter and salt and pepper.

Sauce:

In a saucepan melt the butter. Blend in the flour and mix until

smooth. Gradually blend in the half and half, mixing until smooth. Crumble the Boursin Cheese and mix into sauce, keep warm until service.

Poach the eggs. Bring a pot of salted water and vinegar to a boil. Crack the eggs into a small bowl one at a time and slide the whole eggs into the water 1 at a time. When the water returns to a boil, reduce the heat to low and simmer until the eggs are set, watch carefully and remove the eggs when the yolks are still soft, about 2 to 2 1/2 minutes. Remove the eggs from the water and drain on a paper-lined plate or dish towel. Season the eggs with salt and pepper.

Meanwhile, add 1-tablespoon butter to asparagus in skillet and stir over medium heat. Divide asparagus among 4 plates; spoon 2 eggs



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over asparagus on each plate; spoon sauce over each plate. Garnish with a sprinkle of paprika. Serve.

Makes 4 servings.