



Kassler Chops & Poached Eggs



Servings: 4
Total Time: 20 mins
Cooking Time: 15 mins



METHOD

On a high heat, melt the butter in a large frying pan & brown the chops on both sides. Turn the heat down to a medium heat and cook for a further 5 mins on each side.

INGREDIENTS

4 large Kassler chops or steak (250g each)

1 Tbsp butter

4 eggs

freshly ground salt & pepper

During this time, poach the eggs until the white is firm but the yolk is soft (or hard, as preferred).

To serve, place a chop on each plate topped with an egg on each. Season with salt & pepper.



RECOMMENDATION

Just great with Worcester sauce!

