



ZANNIER HOTELS
OMAANDA

RECIPE OF OUR SIGNATURE BREAKFAST AT ZANNIER HOTELS OMAANDA

Avocado mash, poached eggs, sautéed spinach,
pickled red onion and soy-caramelized pumpkinseeds.

Ingredients (for 1 portion):

- 1 avocado
- Lemon juice: 5 ml
- Salt: 2 g
- Pepper: 1 g
- 2 eggs
- Spinach: 30 g
- Butter: 5g
- Salt: 2g
- Red onions: 10 g
- Gastric: 5 ml
- Pumpkinseeds: 10 g
- Soy sauce green: 5 ml

Preparation:

- **Pickled red onions**

Prepare some pickle juice on a plate. Cut the red onion finely and fill a glazen weckpot. Bring the pickle juice to a boil and verse over the red onions, until they are all covered. Let it cool off and keep in the fridge until needed.

- **Avocado mash**

Puree the avocado with a fork, and season with lemon juice, salt and pepper. As simple as that.

- **Spinach**

Sautee the spinach grossly cut in a bit of butter. Season lightly and let reduce a bit. Remove the excess of water.

- **Caramelized pumpkin seeds**

Mingle pumpkinseeds and soy sauce together.

Place of a baking tray and put in the oven at 170 degrees for 10 minutes. Stir regularly.

- **Poached eggs**

Bring water to a boil and add white vinegar generously.

Take off the heat, swirl the water, and break the eggs carefully in the center.

The eggs need to be as fresh as possible to remain together.

Let them cook for about 3 minutes, making sure water is still swirling.

Take the eggs carefully out and dip them with kitchen paper.



Assembly:

- In a large bowl, display generously some avocado mash.
- Delicately put the poached egg just warm on top. Season at your liking.
- Top with the spinach.
- Garnish with pickled red onion and the caramelized pumpkin seeds.

*For more information about Zannier Hotels Omaanda, or this recipe, feel free to ask:
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