

# Plating Guide - Chelsea Benedict

served with jalapeño hash, sautéed spinach, pastrami-smoked salmon, poached eggs, toasted crumpets & hollandaise sauce

## Ingredients

- Crumpets
- Pastrami smoked salmon
- Jalapeño hash
- Hollandaise
- Sautéed spinach
- Poached eggs



## Plating Steps

1. Heat aluminum tins in preheated 275F oven for 20 minutes, with the lid on.
2. Arrange on plate as shown.

NOTE: Oven calibrations may vary. Please adjust the suggested heating instructions to suit your equipment.

