

EGGS BENEDICT

a recipe by Caravela Cafe and Bistro

This dish was recently introduced and has turned into one of our best sellers mainly as not many places serve this and also as we have added our small twist to this recipe by serving it on local bread rather than a muffin..

Ingredients:

2 pieces of ham
2 tbsp chopped parsley, for garnish
2 eggs
2 tsp vinegar
1 Poie (Local Goan Bread)
Butter

For Sauce:

3 egg yolks
60ml butter clarified
1 tsp mustard
1 tsp vinegar
Pinch of salt and black pepper

About Caravela Café & Bistro:

Caravela Café & Bistro was established in 2015. It is located in Sao Tome Fontainhas. It has an all-day menu specializing in breakfast and also has its in house coffee roaster and coffee brand "Latin Quarter".

Method:

- In a large saucepan bring two-thirds-filled with water to a boil, then add the vinegar. Bring the water to a boil again, then lower the heat to a bare simmer. Essentially, working one egg at a time you crack an egg into a small bowl and slip it into the barely simmering water. Once it begins to solidify, you can slip in another egg, until you have all four cooking. Turn off the heat, cover the pan, and let sit for 4 minutes. When it comes time to remove the eggs, gently lift out with a slotted spoon.
- To make blender hollandaise, melt 60ml butter. Put 3 egg yolks, 1 teaspoon of mustard, 1/2 teaspoon salt in a blender, and blend on medium to medium high speed for 20-30 seconds, until eggs lighten in color. Turn blender down to lowest setting, slowly dribble in the hot melted butter, while continuing to blend. Taste for salt and acidity and add more salt or vinegar to taste. Transfer it to a container you can use for pouring and set it on a warm—but not hot—place on or near the stovetop.
- Cut the poie into two halves and apply butter to each half. Then toast them on a pan till it is crispy.
- To assemble use the buttered side of the poie, top with one slice of ham. Put a poached egg on top of the ham, then pour some hollandaise over. Sprinkle some parsley over it all and serve at once.

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PANCAKES WITH NUTELLA AND BANANA

a recipe by **Caravela Cafe and Bistro**

Pancakes are our most selling items as it is a favorite throughout the day. Our pancakes are soft and fluffy always wanting you to come back for more..

Ingredients:

7tbsp sugar
500gm flour
2tsp baking powder
15ml butter
300ml buttermilk
Pinch of salt
Vanilla essence
1 Egg
Nutella (to be applied as per your requirement)
Banana (half)

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Method:

1. In a large bowl, sift together the flour, baking powder, salt and sugar. Make a well in the center and pour in the butter milk, egg and melted butter; mix until smooth and add the vanilla essence.
2. Heat a lightly oiled griddle or frying pan over medium-high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.
3. Apply Nutella to each pancake (based as per your requirement) and plate them as a stack of three.
4. Apply bananas (fried in butter) on the top on the stack and add icing sugar to it and serve.

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to you by:



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