

The Samoan - Polynesian Benedict Breakfast

Disney's Polynesian Village Resort
Kona Cafe



Ingredients for Samoan Breakfast Plate

- Pork Hash
- Eggs (poached)
- Hollandaise
- Watercress
- Citrus Vinaigrette

Ingredients for Pork Hash

- ¼ lb. Smoked Pulled Pork
- ¼ Cup Red Onions (julienned)
- 1 English Muffin (diced & toasted)
- ½ lb. Yukon Gold Potatoes (diced)

Directions for Pork Hash

1. Fry potatoes until crisp. Sauté onions until they are translucent and add hand pulled pork.
2. Dice English muffin, toss in oil, salt and pepper then toast till golden brown.
3. Add potatoes to the hot pork mixture and remove from heat. Add toasted English muffin. Place hash in ring mold and place on plate.
4. Top hash with 2 poached eggs. Top the eggs with hollandaise.
5. Toss watercress in vinaigrette, salt and pepper. Top the whole dish with salad and serve.

Ingredients for Hollandaise Sauce

- ½ Cup Egg Yolks (approx. 6 yolks)
- 1 Cup Butter
- 1 Cup Margarine
- 1 tbsp. Lemon juice, fresh
- Ground White Pepper, to taste
- Tabasco sauce, to taste
- Salt, to taste
- Worcestershire Sauce, to taste

Directions for Hollandaise Sauce

1. Whip egg yolks in double boiler until cooked to the ribbon stage.
2. Remove from heat and slowly emulsify butter into yolks a little at a time.
3. When sauce gets too thick, add lemon juice to thin out.
4. Season and serve.

Ingredients for Citrus Vinaigrette

- ½ Cup Orange Juice
- 2 Tablespoons Rice Wine Vinegar
- 1 Teaspoon Sugar
- ½ Teaspoon Salt
- ½ Teaspoon Black pepper
- ½ Cup Canola Oil

Directions for Citrus Vinaigrette

1. Using a mixer, combine the first five ingredients.
2. Slowly add the oil while blending, until emulsified.

