

Eggs Benedict Two Ways

Ingredients

Hollandaise

2 medium egg yolks,
organic free-range
1 tbsp (14g) lemon
juice
1 tsp (5g) dry mustard
100 g melted salted
butter
1 tsp (5g) fresh dill,
chopped
1 tsp (5g) fresh
parsley, chopped
Fresh cracked black
pepper
Pinch of sugar

Mushrooms

1 large Portobello
mushroom, sliced into
3mm widths
2 tbsp (28g) Extra
Virgin Olive oil
1 clove garlic, whole
1/2 tsp (2.5g) dried
thyme
1 tsp (5g) fresh
parsley, chopped
Pinch of salt and
pepper
Splash of white wine

Side Bacon

4 slices salt-cured
hickory smoked side
bacon (Irving Farms)

Eggs

4 organic free range
eggs

Method

SERVES 2

Mushrooms

1. In a sauté pan drizzle olive oil and heat.
2. Toss in garlic and onion and sauté for 2 minutes.
3. Add sliced mushrooms to pan. Sauté for about 10 minutes.
4. Add splash white wine and cook till all the wine has dissipated, about 2 minutes
5. Season with salt and pepper. Set aside

Bacon

1. While mushrooms are cooking, place slices of bacon on a parchment-lined cookie sheet.
2. Place in a 350 degree F oven for about 12 minutes until crispy.
3. Remove from oven, remove excess grease by laying on a paper towel. Set aside and keep warm until serving.

Eggs

1. Fill a large deep saute pan with warm water.
2. Add white balsamic vinegar to water.
3. Bring to a slow simmer.
4. While Hollandaise is cooking, place eggs in water and vinegar bath
5. Poach for 5-7 minutes
6. With a slotted spoon, take out eggs carefully and place on a warm dish.

Hollandaise

1. Fill a medium pot 1/4 full with water and bring to a simmer.
2. Separate whites and yolks of two eggs into two glass bowls.
3. Add lemon juice and dry mustard to egg yolks. Stir slowly.
4. Slowly add melted butter, a spoonful at a time, until all butter is blended into the mixture.
5. When the Hollandaise starts to thicken add fresh dill and a dash of the fresh parsley.

Ciabatta

1. Butter 4 bottom ciabatta buns and place in 350° F oven and toast till golden brown, 5 minutes.

Assembly

1. Arrange a ciabatta bottom on each plate, place bacon on top.

Eggs Benedict Two Ways

eggs

2 tsp (10g) butter

1 tsp (5g) white
balsamic vinegar

2 ciabatta buns

1. On top of the ciabatta tops, add the mushrooms.
2. Carefully add a poached egg on top of each.
3. Pour warm Hollandaise over the top.
4. Dust with fresh cracked black pepper.
5. Sprinkle with fresh chopped parsley.
6. Ready to serve and delight your mother. Or anyone who needs a little TLC for brunch.



Recipe created for the Italian Centre Shop by

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SUGARLOVESPICES
Lorenz and Nicoletti
a couple's diary in a bustling kitchen.