Eggs Benedict

Yield: makes 4 one- egg one-muffin serving

**Ingredients**

4 pieces of Canadian bacon

2 tablespoons chopped parsley, for garnish

8 eggs

10ml vinegar

4 English muffins

Butter

**Hollandaise**

**Ingredients**

3 large egg yolks

1 tablespoon lemon juice

125ml cup firm butter

**Method**

1. Cook bacon: heat a large skillet on medium low heat. Add the strip of bacon or slices of Canadian bacon
2. Bring poaching water to a simmer: while bacon is cooking bring a large sauce pan two-thirds-filled with water to a boil, then add the vinegar. Bring water to a boil again, then lower the heat to a bare simmer.
3. In a double boiler (1 inch of water with bowl on top), vigorously stir egg yolks and lemon juice with wire whisk. Whisk until fluffy, pale and have doubled in size.
4. Heat butter in a separate pan. Add butter to yolk/lemon juice mixture slowly. WHISK CONSTANTLEY. Continue stirring vigorously until sauce has thickened. If the sauce curdles (mixture begins to separate) add about 15ml of boiling water and beat vigorously with wire whisk or hand beater until it is smooth.
5. Poach the eggs: working one egg in 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.

1. Toast English muffins
2. Assemble your Eggs Benedict: to assemble, butter one side of an English muffin. Top with 1 slice of Canadian bacon. You can trim the bacon to fit the muffin if you would like. Put a poached egg on top of the bacon, then pour some hollandaise over. Sprinkle some parsley over it all and serve at once.