

Cheesy Eggs Benedict

Servings: 4

Prep Time: 5min

Cook Time: 5min



Ingredients

For the hollandaise sauce

- 3 egg yolks
- Squeeze of lemon juice
- 2 tbsp. water
- Salt and freshly ground pepper
- 250 g melted butter (hot)

For the eggs Benedict

- 2 tbsp. (30 ml) white wine vinegar

- 4 eggs
- 2 croissants; halved and toasted
- 4 slices of ham
- 150 g Monterey Jack semi-hard full fat cheese; grated
- Fresh chives; to garnish

Directions

1. To make the hollandaise sauce, place egg yolks, lemon juice, water, salt and pepper in a blender and blend until eggs have lightened in colour (about 20 sec.).
2. With the motor running, slowly pour the hot melted butter through the funnel in a thin, steady stream, until sauce is thick and creamy and all the butter is incorporated. (If sauce is too thick, thin down with a little hot water while continuing to blend).
3. Set aside while you poach the eggs.
4. Bring a litre of water to the simmer and add the white wine vinegar.
5. Carefully break eggs into the simmering water and poach gently for 3–4 min. or until the egg whites are cooked but the yolks are still runny. Remove with a slotted spoon.
6. Divide cheese between croissant halves and top with ham, a poached egg and a spoon of hollandaise sauce.
7. Sprinkle with chives and serve immediately.

