

Eggs Benedict

Classic Eggs Benedict recipe with hollandaise sauce and poached eggs. Perfect brunch dish with English muffins, Canadian bacon, and rich hollandaise.

5 min

PREP

20 min

COOK

25 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Eggs Benedict

Ingredients

- 2 tbsp parsley
- 4 egg
- 2 tbsp rice vinegar
- 1 tbsp butter
- 8 pcs bacon
- 2 english muffin

Instructions

- 1 Prepare the hollandaise sauce**

Melt 1/2 cup butter in a small saucepan over low heat until completely liquefied and hot. Set aside but keep warm.
- 2** Separate 4 egg yolks into a blender. Add 1 tablespoon lemon juice and a pinch of salt. Blend for 30 seconds until smooth.
- 3** With the blender running, slowly drizzle the hot melted butter into the egg mixture in a thin, steady stream until the sauce thickens and becomes creamy, about 1-2 minutes. Season with salt and cayenne pepper to taste. Keep warm by placing the blender jar in a bowl of warm water.
- 4 Cook the Canadian bacon**

Heat a large skillet over medium heat. Add the 8 slices Canadian bacon and cook for 2-3 minutes per side until lightly browned and heated through. Transfer to a plate and cover with foil to keep warm.
- 5 Set up for poaching eggs**

Fill a large, wide saucepan with 3 inches of water and bring to a rolling boil over high heat. Add 2 tablespoons white vinegar and reduce heat to maintain a gentle simmer with small bubbles breaking the surface.
- 6 Toast the English muffins**

Split 2 English muffins in half and toast until golden brown. Spread with butter while warm and place 2 halves on each of 4 serving plates.
- 7 Poach the eggs**

Crack each of the remaining 4 eggs into separate small bowls. Create a gentle whirlpool in the simmering water with a spoon, then carefully tip the first egg into the center of the whirlpool.

- 8 Repeat with the remaining 3 eggs, spacing them apart in the pan. Cook for 3-4 minutes for runny yolks or 5-6 minutes for firmer yolks. The egg whites should be completely set and opaque white.
- 9 **Assemble and serve**
Using a slotted spoon, lift each poached egg from the water and briefly touch the bottom of the spoon to a paper towel to remove excess water. Place one slice of Canadian bacon on each English muffin half, then top with a poached egg.
- 10 Spoon the warm hollandaise sauce generously over each poached egg. Serve immediately while the eggs are warm and the yolks are still runny.

Tips

Use the freshest eggs possible for poaching - they hold together better and create more attractive shapes with minimal wispy whites.

Make hollandaise in a blender for foolproof results. Add the hot melted butter slowly while blending to create the perfect emulsion.

Keep poaching water at a bare simmer with just a few bubbles breaking the surface. Vigorous boiling will break apart delicate eggs.

Add 2 tablespoons of white vinegar to the poaching water to help egg whites set quickly and stay compact.

Crack each egg into a small bowl first, then gently slide into the water for better control and positioning.

Keep hollandaise warm in a double boiler or thermos to prevent it from thickening and breaking.

Toast English muffins until golden brown for the best texture and flavor contrast with the soft toppings.

Assemble quickly and serve immediately while all components are still warm for the best dining experience.