



## Eggs Benedict w/ Parma Ham

(serves 2)

### Hollandaise

1. 5 egg yolks
2. 12 tablespoons salted butter
3. 3 tablespoons lemon juice
4. 1 teaspoon white pepper
5. 1 teaspoon salt
6. Pinch of cayenne pepper

### Directions for Hollandaise

- In a microwave safe bowl, heat butter until melted and hot. Set aside.
- Meanwhile in a double boiler over rolling boil, combine egg yolks, lemon juice, salt, white pepper, and cayenne until smooth and well-blended.
- Using whisk, slowly add hot melted butter and process until a thick sauce has formed. Set the entire double boiler aside off heat, covered with a cotton towel.

### Ingredients

- 4 English muffins, split and toasted
- 4 tablespoons butter
- 4 slices Prosciutto di Parma
- 1 teaspoon white vinegar
- 4 eggs
- Pinch of salt
- 4 blades of fresh chives, chopped

### Instructions

- Preheat oven to 400 degrees F. on a baking sheet. Arrange English muffins cut side up and bake until toasted, about 15 minutes. Spread 4 tablespoons butter over toasted muffins and keep warm.

- On a parchment lined baking sheet, arrange prosciutto and cook until crispy, about 5-7 minutes. Set aside.
- Plate the English muffins cut side up, 2 per plate and top with one slice each of Parma ham. Set aside.
- In a large pot, bring about 6 cups of water, salt and vinegar to boil over medium high heat. Turn heat off. Using a slotted spoon, stir the water until it begins to swirl. Gently drop four eggs in water, one at a time and turn heat back on. Once bubbles begin to form on the side of the pot, cook eggs for 90 seconds. Using a slotted spoon, remove eggs and transfer to the English muffins and prosciutto, one egg per muffin. Repeat with remaining eggs.
- Top with warm hollandaise sauce and fresh chopped chives.