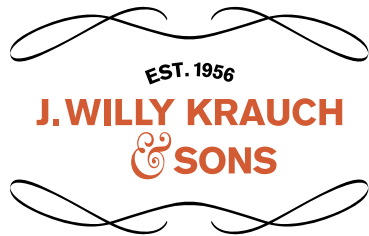




Nor'easter *Eggs Benedict*

Recipe Type: Ready to Cook
Serves 6



INGREDIENTS

Hollandaise Sauce:

- 3 Large Egg Yolks
- 225g Unsalted Butter, Melted
- 1 Tbsp Lemon Juice
- 1/2 Tsp Tabasco
- Salt to Taste

- 6 Comeau Fish Cakes
- 225g J. Willy Krauch Cold-Smoked Salmon
- 6 Large Eggs
- 1 Tbsp Chives, Finely Chopped (Garnish)
- 1/2 Lemon, Zest (Garnish)



INSTRUCTIONS

Nor'easter Eggs Benedict:

1. Preheat a frying pan over medium heat with 2 Tbsp of cooking oil.
2. Cook the *Comeau's Fish Cakes* from frozen for 5 min on each side.

Hollandaise:

1. Whisk egg yolks in a stainless steel bowl, until frothy. Whisk in lemon juice, Tabasco, hot water, and salt.
2. Set bowl over saucepan containing about 1 1/2 inches simmering water. Heat, whisking constantly, until egg mixture turns pale yellow, thickens slightly and increases in volume. Remove from heat. *Slowly whisk in melted butter until sauce is smooth and thickened.*

Poached Eggs:

1. Crack 6 eggs into a small mixing bowl, and add 1 Tbsp of White vinegar to the bowl. Bring a medium saucepot half-full with water, and 1 Tbsp of vinegar to a gentle simmer. Add eggs to pot of water. Gently simmer for 4 to 5 mins or until desired doneness is achieved.
2. To serve, assemble the Eggs Benedict using the *Comeau's Fish Cakes* as the base, then place 2 neatly folded pieces of *J. Willy Krauch Cold-Smoked Salmon* atop of the fish cakes, top with a poached egg and coat with hollandaise. *Serve immediately.*

