



JERNEJ KITCHEN

THE BEST EGGS BENEDICT FOR TWO

The Best Eggs Benedict is a simple, yet fancy breakfast recipe that you will love. Poached eggs with hollandaise sauce, ham, and English muffin.

SERVES 2 PEOPLE
PREPARATION 10 MINUTES

EGGS BENEDICT

1 tsp vinegar

4 fresh eggs

[Easy Homemade English Muffins](#)

4 slices cooked ham or prosciutto cotto

[Hollandaise Sauce](#)

1 tbsp chopped chives

TOOLS AND EQUIPEMENT

bowl

large pot or saucepan

whisk

slotted spoon

plate

paper towels

HOLLANDAISE SAUCE

First, make the hollandaise sauce. Our recipe is quick and straightforward, so simply follow the instructions, then poach the eggs.

POACHED EGGS

Individually crack four eggs into four individual small bowls. Fill a large pot or saucepan with 1 1/2 liter of water. Add the vinegar and bring to a boil, then immediately reduce the heat to a minimum to a bare simmer. Using a whisk, create a whirlpool, then carefully tip the first two eggs into the water. Cook for 3 - 4 minutes, stirring the water occasionally to prevent the eggs from sticking to the bottom of the pot. But be careful not to touch or stir the eggs. Remove the eggs carefully with a slotted spoon and transfer to a plate lined with a paper towel. Repeat the process with the remaining two eggs.

TIP

Optionally, check the temperature of the water before adding the eggs to the pot of simmering water. The temperature of the water should be 90 °C / 195 °F.

Optionally trim off any wispy egg white pieces using kitchen scissors or a knife to ensure a prettier look.

SERVE

Cut two [english muffins](#) in half lengthwise and toast them in an oven, pan or toaster until they are golden brown. Divide between two plates. Place a slice of cooked ham or prosciutto Cotto over each half of the English muffin and carefully place the poached egg on top. Slightly season the egg with salt, then spoon the [hollandaise sauce](#) on top. Sprinkle with chopped chives and black pepper. Serve immediately.