

# Benedict Usulü Yumurta

Learn to make perfect Eggs Benedict at home with poached eggs, hollandaise sauce, and English muffins. Step-by-step recipe and expert tips included.

5	20	25	4	Medium
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

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## Malzemeler

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

## Yapılış

- Prepare the Canadian Bacon**

Heat a large skillet over medium-low heat. Add the Canadian bacon slices and cook for 2-3 minutes per side, flipping once, until lightly browned and heated through.
- Transfer the bacon to a paper towel-lined plate and cover with foil to keep warm.**
- Set Up for Poaching**

Fill a large saucepan 2/3 full with water and bring to a rolling boil over high heat. Add 2 tablespoons white vinegar to the water, then reduce heat to maintain a gentle simmer with small bubbles breaking the surface.
- Start Toasting**

Split the 2 English muffins in half and place in a toaster. Toast until golden brown and crispy, about 2-3 minutes depending on your toaster setting.
- Poach the Eggs**

Crack each of the 4 eggs into separate small bowls. Using a spoon, create a gentle whirlpool in the simmering water, then carefully slide one egg into the center of the whirlpool.
- Add the remaining eggs one at a time, spacing them 30 seconds apart and remembering the order. Cook for exactly 3-4 minutes until the whites are set but yolks remain runny.**
- Finish Toasting and Butter**

Remove the toasted English muffin halves from the toaster and immediately spread 1 tablespoon butter evenly across all 4 halves while they're still warm.

## 8 Assemble the Benedict

Place 2 slices of the warm Canadian bacon on each buttered English muffin half, trimming the bacon to fit if needed.

- 9 Using a slotted spoon, carefully lift each poached egg from the water in the same order they were added, allowing excess water to drain. Place one egg on top of the bacon on each muffin half and serve immediately.

## ?puçlar?

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Use the freshest eggs possible for poaching - they hold together better and create more compact, attractive poached eggs.

Maintain a gentle simmer in the poaching water with barely visible bubbles. Vigorous boiling will break apart the egg whites.

Separate egg yolks carefully when making hollandaise sauce, as any white will affect the final texture and color.

Add melted butter slowly to the hollandaise in a thin stream while whisking constantly to prevent the sauce from breaking.

Keep hollandaise sauce warm in a double boiler or warm water bath, whisking occasionally to maintain consistency.

Toast English muffins until golden and crispy to provide textural contrast to the soft eggs and creamy sauce.

Pat poached eggs dry with paper towels before placing on the muffins to prevent excess water from diluting the hollandaise.

Serve immediately after assembly while all components are still warm for the best dining experience.