



DAS 30 MINUTEN IDEENFRÜHSTÜCK

RECIPE IDEA OF THE AXICA KITCHEN

EGGS BENEDICT ON ENGLISH MUFFINS

True for 1 serving

- » 1 english muffin
- » 2 eggs
- » 2 tbsp sauce hollandaise
- » 2 slices of bacon
- » 2 tbsp herbs (parsley & chives)

Preparation

Poach the eggs. To do this, bring the vinegar water to boil in a pot. Turn it down a little until the water only simmers. With a whisk in the water create a whirlpool effect. Pour the egg into this whirlpool. It is important that the water at this point is still in motion. Then put the lid on the pot and let it simmer for 2-3 minutes, depending on the egg size. Afterwards the eggs should be lifted out with a skimmer of the water and be drained on kitchen paper.

Bake the halves of the English muffin in a toaster, a pan or in the oven. Fry the bacon without fat in a pan until crispy on both sides and also drain it on kitchen paper. Alternatively, you can bake the bacon out in the oven. If you do not eat meat a delicious alternative is smoked salmon with a bit of steamed spinach. Heat the hollandaise sauce in a saucepan or in the oven.

Arrange everything together with the poached eggs on the toast rolls. Scatter a few herbs on top and enjoy.

We will be happy to see you share a photo of your Eggs benedict on English muffins with us on Instagram at #axicarezept and the link [@axicaberlin!](https://www.instagram.com/axicaberlin/)