

Eggs Benedict

Ingredients

- 2 English muffins, cut in half
- 4 slices of Specially Selected Pork smoked back bacon
- 4 large free range eggs
- 1/2 tablespoon malt / spirit vinegar
- 1/2 teaspoon table salt/fine sea salt

For the Hollandaise sauce:

- 3 large free range egg yolks
- 150g unsalted butter, cut into small cubes and allowed to come to room temperature
- 1/2 tablespoon lemon juice
- 1/2 tablespoon white wine vinegar
- Salt & pepper to taste



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