

## View from the Fridge – Recipes from Brian Donkin

### Recipe # 114 – Eggs Benedict

**Preparation time: 5 mins    Cooking time: 4 mins**

(For this recipe you will first need to create Plain Muffins and Hollandaise sauce the recipes for which can be found at [www.leithlinks.co.uk/fridge/view.html](http://www.leithlinks.co.uk/fridge/view.html))

#### Ingredients:

2 plain muffins  
4 eggs  
4 slices slices of cooked ham  
Hollandaise sauce

#### Method

1. Slice the tops off the muffins
2. Half the muffins so that you have four rounds
3. Poach the eggs and while the eggs are poaching microwave the muffins for twenty seconds
4. Place ham on top of the muffins
5. Place poached eggs on top of the ham
6. Top with hollandaise sauce and grill until golden brown (see picture below)

*Serves 2*

