

Eggs Benedict Recipe with Blender Hollandaise | Easy Restaurant Style

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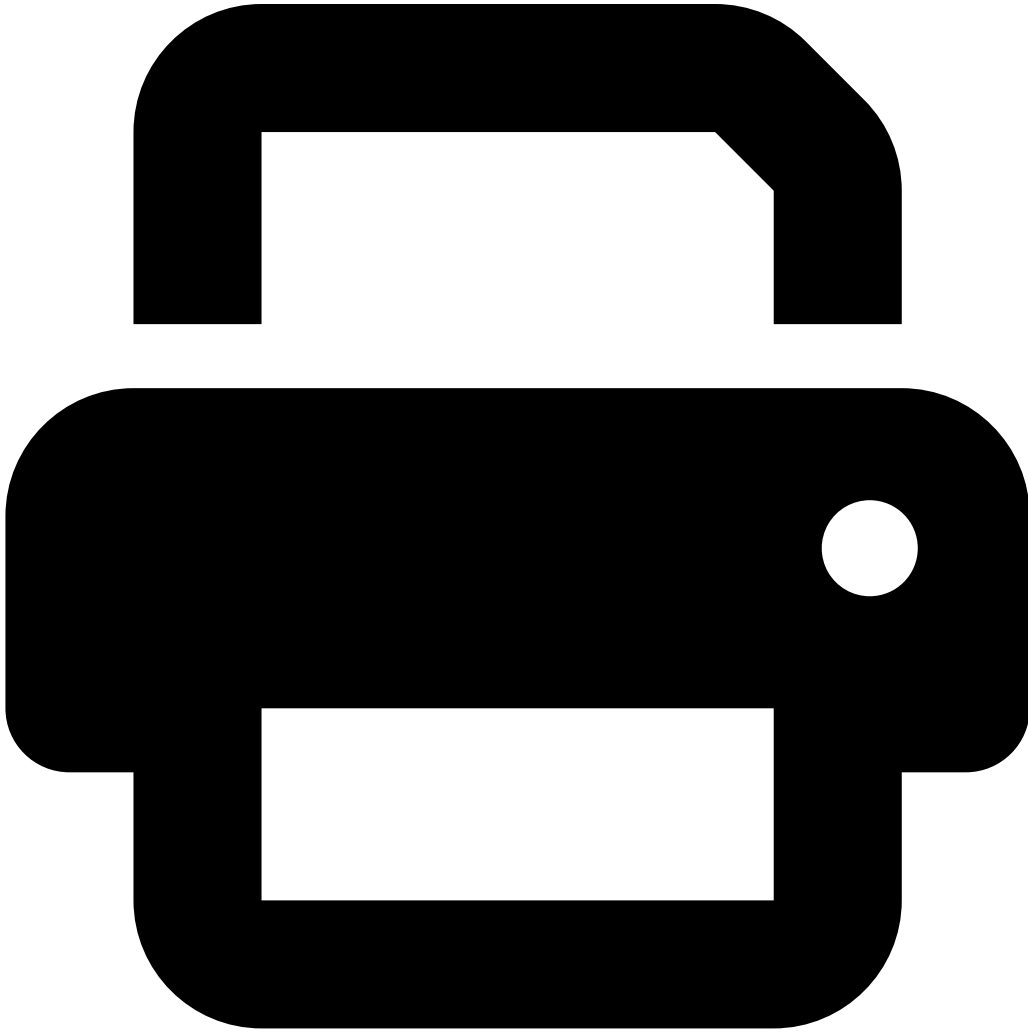
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This is our classic diner-style Eggs Benedict—simple, rich, and made the way we actually serve it in our kitchen.

Perfectly toasted English muffins, thick-cut Canadian bacon, soft poached eggs, and a silky blender hollandaise that comes together in minutes. This is the kind of brunch that feels like restaurant food, but you can easily make at home.

If you've ever been intimidated by hollandaise sauce, this version changes everything.

What is Eggs Benedict?

Eggs Benedict is a classic brunch dish made with:

- toasted English muffin
- Canadian bacon (or ham)
- poached eggs

- hollandaise sauce

It's all about balance: crispy, creamy, rich, and bright from lemony hollandaise.

Things to know about this Eggs Benedict Recipe with Blender Hollandaise | Easy Restaurant Style

How to Assemble Eggs Benedict

1. Toast English muffins until golden.
2. Warm or lightly crisp Canadian bacon.
3. Poach eggs until whites are set but yolks are soft.
4. Layer: muffin → bacon → poached egg.
5. Spoon over warm hollandaise sauce.
6. Serve immediately.

Pro Tips (this is what makes it rank + feel premium)

- Butter must be **hot** for proper emulsification
- Add butter slowly to prevent splitting
- Use fresh eggs for best poaching results
- Hollandaise is best served immediately

• ☐☐ Why This Version Works

This is the same hollandaise we use in our diner kitchen—fast, consistent, and rich every time. The blender method removes the guesswork but keeps all the classic flavor.

- If you loved this Eggs Benedict, don't stop at brunch ☐

Try our **Italian Breakfast Cookies (Biscotti da Colazione)** for something lightly sweet to pair with your coffee, or treat yourself to our Ciambelle **Italian unfilled Donuts** for a true bakery-style morning.

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Easy Eggs Benedict recipe made diner-style with quick blender hollandaise sauce. Rich, creamy, and perfect for brunch at home.

- 2 English muffins (split and toasted)
- 4 slices Canadian bacon or ham (for the eggs benedict)
- 4 large eggs (for the eggs benedict)
- water for poaching (for the eggs benedict)
- 1 Tbsp vinegar or lemon juice (for the eggs benedict)
- 1 Stick butter (For the Blender Hollandaise:)
- 3 egg yolks (For the Blender Hollandaise:)
- 1 Tbsp lemon juice (For the Blender Hollandaise:)
- 2 tsp. Dijon mustard (For the Blender Hollandaise:)
- Pinch of salt (For the Blender Hollandaise:)
- Optional: pinch of cayenne pepper (for serving)

1. Start by making the hollandaise so it's ready to go.

Melt the butter until fully liquid and hot. In a blender, combine egg yolks, lemon juice, Dijon mustard, and salt. Blend for about 10–15 seconds until the mixture becomes slightly thick and pale. With the blender running on low, slowly drizzle in the hot melted butter in a thin stream until the sauce becomes thick, smooth, and creamy. Taste and adjust seasoning if needed. Keep warm

2. For the poached eggs, bring a pot of water to a gentle simmer (not boiling). Add vinegar if using. Crack each egg into a small bowl first. Stir the water to create a gentle whirlpool, then carefully slide the egg into the center. Cook for about 3–4 minutes until the whites are set but the yolk remains soft. Remove with a slotted spoon and drain.
3. While the eggs are poaching, warm the Canadian bacon in a pan until lightly browned and heat the English muffins until golden and crisp.
4. To assemble, place the warm bacon on each toasted and buttered muffin half, top with a poached egg, and spoon generously with warm blender hollandaise sauce. Serve immediately.

□ Chef Notes

- Butter must be **hot** to properly emulsify the hollandaise
- Fresh eggs give the best poached shape and texture
- Hollandaise is best served immediately—do not reheat
- Vinegar helps stabilize poached eggs but is optional

Breakfast

Italian

Hollandaise, eggs, benedict, breakfast, brunch