

BREAKFAST RECIPE

BENEDICT
SANDWICH

WITH **SMOKED CHEESE**



INGRÉDIENTS



Eggs



Lemon



English muffin



Maple syrup



Plain bacon



Butter



Cream cheese



Fresh parsley

METHOD



Start by smoking the plain bacon



45 minutes



Prepare the cheese mixture



Smoke the cheese mixture



30 minutes



Cook and caramelize bacon with maple syrup in a pan



Poach the eggs for 6 to 9 minutes, as you prefer



Grill the English Muffins



Assemble the sandwich and drizzle with maple syrup



Serve warm and decorate with a fresh parsley leaf





- Cream cheese mixture -

- You'll need a full pack of 227g of PHILADELPHIA cream cheese.
- Use the zest of a whole lemon and the juice of an half.
- Finely chop fresh parsley leaves, up to taste, and incorporate to the mixture.
- Add salt and pepper to taste.



Once all the ingredients all mixed up, pour in a container going to the oven.

Place the bowl on the superior grid of the smoker.

Let it smoke for **30 minutes**.





- Smoke, bake and caramelize your bacon -

- Place the bacon slices on parchment paper on the lower grid of the smoker.
- Let them smoke for 45 minutes.
- Once done, sear your bacon over high heat in a pan; it is smoked but not baked.
- Drizzle with maple syrup and let sear at medium temperature till it's golden brown with the caramelized maple syrup and baked to taste (chewy or crispy).
- Cut the slices in small pieces.





- Cooking of perfect poached eggs -

For a perfectly formed poached egg, we recommend you break your egg in a fine sieve, placed on top of a bowl.

The excess water contained in the egg white will drain, leaving you with a firm egg. So when you delicately put your egg in boiling water, the shape will be consistent without clouding the water. Let them bake, floating in boiling water for at least 6 minutes.

Then, to test the cooking, get it out of the water in a perforated spoon and press gently on it.

The firmer it will get, the more cooked the yolk will be.

So if you prefer runny eggs, take it out sooner. If you want it firm and all cooked up leave it a little longer (6 to 9 minutes).

Finally, take it out of the water, place it on top of your sandwich and slice in half to open it.



- Assembly of the meal -



Once all your ingredients well prepared, grill your English muffin, sliced in half.

Butter it while it's still hot.

Spread the cheese mixture on top of it and place the bacon pieces on the cheese.

Add your poached egg and slice it open.
Drizzle with maple syrup.

Garnish with fresh parsley leaf and serve!

Bon appétit !