



American Breakfast - Gourmet



20 min
Moderate

For 4 Personnes

Crispy Bacon ⁽¹⁾

- 4 Slices of bacon
- Salt and pepper

Eggs Benedict ⁽²⁾

- 6 Eggs
- 80g of Butter
- 1 Lemon
- Salt and pepper
- 20mL of White vinegar

Assembly ⁽³⁾

- 8 Buckwheat pancakes (7085)
- Baby spinach leaves
- Seasalt and Espelette red pepper

(1) Crispy Bacon

- Preheat the oven to 180°.
- Spread the bacon on a baking paper, season, and bake for about 10 minutes.
- Set aside on an absorbing paper.

(2) Eggs Benedict

- In boiling water, add the vinegar and poach for 2 minutes 4 of the eggs.
- Clarify the butter, separate the white from the yolks of the left eggs.
- Cook the egg's yolks as a sabayon, whip them with clarified butter and season using salt, pepper and lemon juice.

(3) Assembly

- Dispose a buckwheat pancake, some baby spinach leaves, a poached egg topped with the Hollandaise sauce, a slice of crispy bacon and finally, another buckwheat pancake.



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