



**BLENDERS**

# EGGS BENEDICT ON FRENCH TOAST

A classic brunch favourite made simple for foodservice kitchens, this Eggs Benedict features perfectly poached eggs, crispy Canadian bacon, and a mock Hollandaise sauce made with [Blenders Real Mayonnaise](#), [American Mustard](#), and a dash of [Blenders Hot Sauce](#). A quick and tasty alternative to traditional Hollandaise, ideal for busy kitchens or when time is tight.

## Ingredients

- 14 eggs
- 8 thick slices of bread
- 8 thin slices of Canadian style bacon

For the mock Hollandaise sauce:

- 2 tbsp [Blenders American Mustard](#)
- 1 Dash [Blenders Hot Sauce](#)
- 2 tbsp White Wine vinegar
- 400ml [Blenders Real Mayonnaise](#)
- 200ml Sour Cream
- ½ teaspoon smoked paprika
- Salt and pepper to taste

## Allergens

- Egg, Milk, Gluten, Mustard, Sulphites



PREP TIME  
15 MIN



COOK TIME  
20 MIN



SERVINGS  
4

## Method

1. Preheat the oven to 180°C (160°C fan/gas mark 4). Place the Canadian bacon on a baking tray and bake for 8-15 minutes, or until crispy.
2. In a bowl, whisk together [Blenders American Mustard](#), [Blenders Hot Sauce](#), white wine vinegar, [Blenders Real Mayonnaise](#), sour cream, smoked paprika, salt, and pepper until smooth.
3. Transfer the sauce to a small saucepan and warm over low heat, stirring occasionally. Do not let it boil.
4. Bring a pot of salted water to a gentle simmer. Crack each egg into a small bowl and carefully slide it into the water. Poach for 4-5 minutes until the whites are set but the yolks remain runny. Remove with a slotted spoon and drain on kitchen paper.
5. Slice the bread, beat 6 eggs and lightly soak each slice in beaten eggs.
6. Toast the egg-soaked bread until golden. Top each slice with crispy Canadian bacon, one poached egg, and a generous drizzle of mock Hollandaise sauce.