



## **Portabella Eggs Benedict (foodservice portions)**

*Recipe courtesy of the Mushroom Council and mushroominfo.com*

Serves: 24

### Hollandaise Sauce

12 large egg yolks  
3 ounces warm water  
2 to 3 ounces fresh lemon juice  
Coarse salt  
15 ounces butter (not margarine), melted

### Eggs Benedict

24 large Portabella mushroom caps  
Canola oil  
24 slices Canadian bacon, cooked  
24 large eggs, poached



### Hollandaise Sauce

For hollandaise sauce, melt the butter in microwave. In a double boiler or metal bowl over simmering water, constantly whisk the egg yolks, warm water, lemon juice and salt until mixture reaches 160° or is thick enough to coat the back of a metal spoon. Reduce heat to low. Slowly drizzle in warm melted butter, whisking constantly.

### Eggs Benedict

For each serving, to order: Brush a mushroom on both sides with oil and broil gill side down for about 3 minutes. Turn the mushrooms gill side up; add 1 slice bacon, and broil for 2 minutes, or until fully heated and crisp. Meanwhile, gently reheat 1 poached egg in simmering water.

To serve, place mushroom on plate gill side up; pat with paper towel to remove moisture. Top with a poached egg and 2 tablespoons of hollandaise. Serve immediately.