

## **Touton Eggs Benny**

Toutons are a pancake/roll-like, traditional Newfoundland delicacy usually made from leftover bread dough. The dough is traditionally fried in butter or pork lard and topped with either molasses or pancake syrup and served for breakfast or brunch. In this recipe, I give toutons an unorthodox twist!

Ingredients: (To serve 4)

For the poached eggs:

1 tsp white vinegar

4 eggs

8 slices of cooked bacon

4 toutons, cooked and sliced in half

For Hollandaise:

2 egg yolks

2 tsp water

¼ cup cold butter, cut in cubes

2 tsp lemon juice

Pinch salt

Pinch of cayenne pepper (optional)

For toutons:

2 cups of leftover bread dough

Cook bacon to desired doneness, transfer to paper towel-lined plate to blot excess grease and keep warm on warming tray in the oven. Drain off some of the bacon fat and heat skillet over medium heat. Divide bread dough into four equal portions and place in hot skillet. Cook toutons until both sides are golden brown – transfer to warming tray with bacon in oven.

In large saucepan or skillet, heat 2 to 3 inches of water with vinegar over medium heat until simmering. Crack eggs, one at a time into a small bowl and gently slide egg into simmering water. Repeat process with remaining eggs. Poach eggs until whites are set and yolk is soft, about 3 minutes. Using a slotted spoon, transfer poached eggs to bowl of warm water and set aside until ready to put Touton Eggs Benny together.

Hollandaise Sauce: In a heatproof bowl over a saucepan of simmering, not boiling, water, whisk egg yolks with 2 tsp water until slightly thickened, about 2 minutes.

Add butter, whisking in 1 cube at a time, until thickened, about 3-5 minutes. Remove from heat. Whisk in lemon juice, salt and cayenne (if using). Keep warm over pan of hot water, off heat whisking occasionally to prevent a skin from forming.

To put Touton Eggs Benny together:

Split toutons in half. Place two slices of bacon onto the bottom of each touton. Using a slotted spoon, transfer poached egg from bowl of warm water to paper towel-lined plate and blot dry. Place blotted poached egg on top of bacon and top with warm Hollandaise sauce. Serve with homemade hash browns and fruit salad. Enjoy!