



Eggs Benedict

with Honey Hollandaise

Golden toasted sourdough topped with wilted spinach, smoked ham, perfectly poached eggs and a silky Honey Hollandaise made with Mountain Mist Wildflower Honey. Rich, elegant and beautifully balanced, it's a café favourite with a uniquely Australian honey twist.

SERVES 2 | PREP 15 mins | COOK 15 mins | DIFFICULTY MEDIUM

INGREDIENTS

Eggs Benedict

- 2 thick slices sourdough bread
- 4 free-range eggs
- 100 g baby spinach
- 4 slices smoked leg ham
- 1 tbsp butter
- 1 tbsp white vinegar (for poaching)

Honey Hollandaise

- 3 egg yolks
- 120 g unsalted butter, melted
- 1 tbsp Mountain Mist Wildflower Honey
- 1 tbsp lemon juice
- Pinch sea salt
- Pinch cayenne pepper

Salad

- Mixed salad leaves
- Thinly sliced radishes
- Olive oil
- Lemon juice

To Serve

- Fresh chives
- Freshly cracked black pepper
- Mountain Mist Wildflower Honey (optional light drizzle)

METHOD

1. Whisk together the egg yolks, lemon juice and Mountain Mist Wildflower Honey in a heatproof bowl set over gently simmering water.
2. Slowly drizzle in the melted butter while whisking continuously until the sauce becomes smooth and velvety. Season with sea salt and a pinch of cayenne, then keep warm.
3. Lightly sauté the baby spinach in butter until just wilted.
4. Toast the sourdough until crisp and golden.
5. Bring a saucepan of water to a gentle simmer, add the vinegar and poach the eggs for 3–4 minutes until the whites are set and the yolks remain soft.
6. Assemble each toast with the wilted spinach, smoked ham and two poached eggs.
7. Spoon the warm Honey Hollandaise generously over the eggs.
8. Finish with fresh chives, cracked black pepper and serve alongside a simple salad.

MOUNTAIN MIST TIP

Adding Mountain Mist Wildflower Honey to the hollandaise softens the lemon's acidity and creates a beautifully balanced sauce that pairs perfectly with poached eggs and smoked ham.

Gather around the table.