



Servings: 12

Recipe courtesy Chef Olivier Desaintmartin,  
Caribou Café, Philadelphia

## EGGS BENEDICT WITH ASPARAGUS AND PRICE\*S® PIMIENTO CHEESE HOLLANDAISE SAUCE

### Ingredients

72 stalks	green asparagus, peeled
12 each	eggs
1 tablespoon	vinegar
9 each	egg yolks
2 ounces	clarified butter
4 ounces	Price*s® Original Pimiento Cheese Spread
As needed	salt and pepper
6 each	English muffins, halved
As needed	chopped chives

### Directions

1. Poach the asparagus in salted water for 4 minutes to retain color. Remove and keep warm; save  $\frac{3}{4}$  cup water.
2. Poach the eggs in water with vinegar, until soft set. Keep warm.
3. Whisk the egg yolks in a medium saucepan with  $\frac{3}{4}$  cup warm asparagus water. Place the pan on a double boiler over medium heat and whisk until you obtain a ribbon.
4. Add the clarified butter slowly while whisking, until incorporated.
5. Whisk in the pimiento cheese until incorporated and warm through. Taste and season as needed with salt and pepper. Remove from the heat and keep warm.
6. For each serving, toast and butter a muffin half. Rewarm an egg to desired doneness. Top the muffin with 3 asparagus spears, then the egg, and some pimiento hollandaise sauce. Garnish with chives.

### Chef Notes

You can substitute the green asparagus with white asparagus or even with a protein such as poached salmon.