

# Eggs Bene-Duck

A luxurious twist on the classic brunch favorite featuring rich, velvety duck eggs.

**PREP TIME**  
15 Minutes

**COOK TIME**  
20 Minutes

**YIELDS**  
4 Servings (2 Muffins)

**DIFFICULTY**  
Intermediate

## INGREDIENTS

### FOR THE HOLLANDAISE

**¾ cup** Unsalted Butter

**2** Duck Egg Yolks

**2 tsp** Lemon Juice

**Pinch** Cayenne Pepper

Coarse Salt & Black Pepper

### FOR THE BENEDICT

**8 slices** Thick Bacon

**1 tbsp** White Vinegar

Coarse Salt

**4** Whole Duck Eggs

**2** English Muffins (split & toasted)

**¼ cup** Chopped Chives

**2 tbsp** Chopped Fresh Dill

**2 tbsp** Chopped Fresh Parsley

## METHOD

- 1. Make the Hollandaise:** Melt the butter in a small pot over medium heat until foamy (about 3–4 minutes). Put the 2 duck egg yolks and 2 teaspoons of water into a bowl and whisk vigorously. Very slowly whisk in the hot, melted butter until completely incorporated. If it becomes too thick, whisk in a splash more water. Whisk in the lemon juice and cayenne. Season with salt and pepper, cover with plastic wrap, and set aside at room temperature.
- 2. Cook the Bacon:** In a medium skillet set over medium heat, cook the bacon, turning occasionally until crisp (about 6 minutes). Drain on paper towels and set aside.
- 3. Poach the Duck Eggs:** Fill a medium pot with 3 inches of water. Add the vinegar and a pinch of salt. Bring to a bare simmer—do not let it boil. Using the handle of a spoon or spatula, stir the water clockwise to form a gentle whirlpool. Crack a duck egg directly into the center of the pot, letting the swirling water wrap the white around the yolk. Repeat with the remaining eggs.
- 4. Check the Doneness:** Cook for about 5 minutes until the whites are firm and just set but the yolks remain beautifully runny. Lift out with a slotted spoon and let drain on a paper towel-lined plate.
- 5. Assemble & Serve:** Lightly butter your toasted English muffin halves. Top each with a slice of crisp bacon, followed by a warm poached duck egg. Spoon a generous amount of warm hollandaise over the eggs and garnish with the chives, dill, parsley, and a touch of salt and black pepper.

**Chef's Variation Note:** This classic dish is highly customizable! Try swapping out the bacon for *smoked salmon* to make Eggs Hemingway, or layered *wilted greens* for a classic Eggs Florentine.