



Scallops Benedict with Brown Butter Hollandaise

Serves 6

Ingredients

12 large fresh scallops

2 tbsp butter

2 tbsp olive oil

9 eggs, scrambled and cooked

12 slices crisp cooked bacon roughly chopped

6 biscuits (frozen, cooked or your homemade recipe)

For the Easy Brown Butter Hollandaise Sauce

3 egg yolks

1/2 teaspoon yellow mustard

2 tablespoons lemon juice

1 tsp chopped lemon zest

1/2 cup hot brown butter

1 tbsp chopped chives

Directions:

To prepare the Easy Brown Butter Hollandaise Sauce:

To brown butter just melt it in a small saucepan over medium heat and watch it until the color turns light golden brown. Pour it off immediately into a heat proof measuring cup, leaving the sediment behind. In a blender combine the egg yolks, mustard and lemon zest and juice for only a few seconds. With the blender on medium speed, slowly pour in the hot butter in a thin stream. The sauce should thicken quite quickly. Pour into a bowl and keep the bowl warm in a warm water bath while preparing the other components of the Scallops Benedict.

To construct the Scallops Benedict:

Season the scallops with salt and pepper and pan sear them in a hot pan with the butter and olive oil for only a few minutes per side.

Slice a biscuit in half and use one piece as the base.

Add the scrambled eggs and top them with the seared scallops.

Pour on some of the Hollandaise sauce and sprinkle with the chopped bacon and additional chives for garnish.

Top with the second half of the biscuit if you like.