



# EGGS BENEDICT WITH SMOKED DUCK

**Difficulty:** Easy  
**Serves:** 4  
**Prep:** 10 minutes  
**Cooking:** 20 minutes



## INGREDIENTS

2 x Luv a Duck, Smoked Duck Breasts  
4 small fresh eggs  
Water for poaching  
4 x English muffins, toasted

### To Serve

Roasted truss tomatoes  
Diced roasted potatoes  
1 cup hollandaise sauce  
Black pepper to garnish  
Baby basil leaves to garnish

## METHOD

1. Pre-heat Oven 180°C
2. Remove Luv-A-Duck Smoked Duck Breast from the packaging and place onto an oven tray. Bake in the pre-heated oven 180°C for 15 minutes.
3. Whilst duck is heating fill a deep non stick frying pan 2/3 full with water and heat over a medium low heat until water is trembling on the surface but not boiling.
4. Break eggs into the water and allow to poach 2 ½ minutes until whites are set and yolks are opaque. Cook for a little longer if you like your eggs firm.
5. Remove smoked duck breasts from the oven and slice thinly.
6. To serve, layer 4 or 5 thinly sliced medallions of smoked duck over the toasted English muffin. Top sliced duck with a poached egg, garnish egg with a dollop of warm hollandaise sauce. Serve with roasted truss tomatoes and diced roasted potatoes. Garnish with baby basil leaves and freshly cracked black pepper.

### CHEF'S TIPS

Smoked duck may be pan fried and drizzled with a little pure maple syrup for a delicious difference.