



Bay Lobster Eggs Benedict with Cajun Hollandaise



Ingredients:

- For the Cajun Hollandaise:
 - 3 large egg yolks
 - 1 TBLS water
 - 1 TBLS lemon juice
 - ½ cup unsalted butter, melted
 - 1 tsp Cajun seasoning
 - Salt and pepper, to taste
- For the Eggs Benedict:
 - 4 English muffins, split and toasted
 - 8 slices cooked bay lobster meat
 - 8 poached eggs
 - Cajun Hollandaise sauce
 - Chopped fresh chives, for garnish

Method, Cajun Hollandaise:

1. In a heatproof bowl, whisk together the egg yolks, water, and lemon juice.
2. Set the bowl over a saucepan of simmering water (double boiler) and whisk constantly until the mixture begins to thicken.
3. Slowly drizzle in the melted butter, whisking constantly, until the sauce is smooth and thickened.
4. Stir in the Cajun seasoning, salt, and pepper. Remove from heat and keep warm.

Assemble the Eggs Benedict:

1. Place toasted English muffin halves on plates.
Top each muffin half with a slice of cooked bay lobster meat.
Carefully place a poached egg on each lobster slice.
2. Generously spoon the Cajun Hollandaise sauce over the eggs.
Garnish with chopped fresh chives.