

# Ham & Brie Croffle with Egg Benedict

BRIDOR

PORTIONS	PREPARATION TIME	COOK TIME
1	60 - 75 min	4-6 min

SUGGESTED MOMENTS OF CONSUMPTION :

BREAKFAST    LUNCH    BRUNCH    APPETIZER



RECIPE CREATED BY  
Katherine Duris, Chef



## / List of ingredients



Perfect Croissant 59103

Quantity: 1

2 slices of smoked ham

2 slices of brie cheese

1 poached egg

2 Tbsp Hollandaise sauce

Micro greens for garnish

CHEF'S TIP

*Keep the croissant chilled until ready to cut in half. Croissant can be thawed up to 4 hours in advance. Each waffle iron performs differently so be mindful of temperature and timing for the one you are using.*

## / Preparation steps

STEP 1

An hour in advance of making the Croffle, remove the Perfect Croissant from the freezer, place on a parchment lined baking sheet, cover and allow to fully thaw in the refrigerator.

STEP 2

Once the croissant has thawed, remove from the refrigerator, and cut in half lengthwise using a serrated knife. Don't worry, the cut doesn't have to be perfect.

STEP 3

Pre-heat the waffle iron on medium-low heat.

STEP 4

Layer the inside of the croissant with one slice of brie, 2 slices of ham, and finish with the last slice of brie. Place the top half of the croissant on-top.

STEP 5

As soon as the waffle iron has heated, place the Croffle inside the iron and press down. Bake for 4-6 minutes, depending on the waffle iron.

STEP 6

Once the Croffle is golden brown, remove from the waffle iron, place a poached egg on top, spoon 1-2 tablespoons of hollandaise over-top the poached egg, garnish with micro greens and serve while warm.