

# Benedictine Eggs on Bola de Berlim

BRIDOR

PORTIONS	PREPARATION TIME	COOK TIME	
4	40 min	40 min	
SUGGESTED MOMENTS OF CONSUMPTION :			
BREAKFAST	DINNER	Brunch	APPETIZER



RECIPE CREATED BY  
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## / List of ingredients



Beignet bola de Berlim Nature  
52928 - Quantité: 4

3.5 lbs Potatoes

8 Eggs

1 tbsp White vinegar

1.5 lbs Asparagus

1 lb Sliced bacon

1 1/2 cup Hollandaise sauce

8 Slices of cheese

Fresh chives

Salt and pepper

## / Preparation steps

### STEP 1

Thaw the bolas at room temperature for 2 and a half hours before cutting them in half.

### STEP 2

Bake the potatoes for 30min at 400°F.

### STEP 3

Cook the bacon slices in a frying pan. Use the same pan to sauté the asparagus for 5min.

### STEP 4

In a saucepan of boiling water, add the white vinegar and poach the eggs.

### STEP 5

On a plate, arrange the two halves of bola, add the cheese, asparagus, bacon, a poached egg on each half and finally the hollandaise sauce. Season with salt and pepper, and add a pinch of freshly snipped chives. Serve with potatoes.