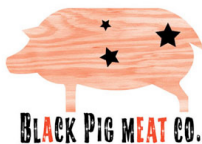


zazu
kitchen + farm



black pig bacon blt benedict

serves 6

for the hollandaise:

2 yolks

1 tablespoon fresh squeezed lemon juice (or more or less to your taste)

1 tablespoon water

8 ounces butter, melted and warm

6 slices rustic bread, sliced 3/4 inch thick

12 slices quality bacon, cooked to desired doneness

3 heirloom tomatoes sliced 1/3 inch thick

1 bunch arugula

6 farm eggs, poached

kosher salt and freshly ground black pepper to taste

to make the hollandaise, in a blender combine the yolks lemon juice, and water. Slowly emulsify in the hot butter. Season to taste.

Toast the bread (or broil watching carefully to accomplish the task all at once).

Place a piece of toast on each plate. Sprinkle each piece with a few arugula leaves. Place two slices of bacon on top of the arugula and a few slices of tomato on top of the bacon. Place a poached egg on top of the tomatoes. Top with a dollop of hollandaise. Serve with a steak knife!