



Main Dishes

Tuscan Eggs Benedict

1 ¾ "slice Sourdough Bread from 4" diameter loaf buttered and toasted
2 thin slices Prosciutto
1 Poached Davidson's Safest Choice™ Pasteurized Shell Egg
1 oz. Ladle Basil Hollandaise – see recipe
Basil Chiffonade to garnish

Place buttered and toasted sourdough round in center of plate.

Lay slices of Prosciutto on top of toast, gently folded.

Top with poached egg.

Ladle Basil Hollandaise over the center of the egg vertically. Be sure egg is still visible.

Sprinkle lightly with basil and serve immediately.

Yield: 1 serving.

