

# Luxurious Creamy Egg & Bacon Muffin



A luxurious way to enjoy bacon and eggs.

Creamy boiled egg dressed with hollandaise sauce teamed with crisp streaky bacon and served on a toasted muffin. The perfect on-the-go breakfast. Serves 1.

## Ingredients:

3 Rashers of Unsmoked Rindless Streaky Bacon  
1 English Muffin  
1 tbsp Hollandaise Sauce  
1 tbsp Béchamel Sauce  
1 Free Range Hard Boiled Egg  
Salt & Pepper to season

## METHOD:

Grill the rashers of streaky bacon until they are the desired crispness.  
Mix equal parts of béchamel and hollandaise sauce, season to taste.  
Meanwhile, coarsely chop the boiled egg and dress with the sauce mix until evenly coated.  
Cut the muffins in half and lightly toast.  
Warm the egg mix on the hob until it begins to gently boil, then take straight off the heat. Place on the bottom half of the muffin, top with 3 pieces of streaky bacon and finish with the muffin lid.