



BABY BENEDICTS

SERVES 6

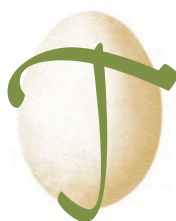
DUTCH BABIES

1 cup unbleached all-purpose flour
4 large eggs
1 cup whole milk
¾ teaspoon vanilla extract
½ teaspoon salt
4 tablespoons unsalted butter, cut
into 6 cubes

EGGS &

HOLLANDAISE

6 slices prosciutto cotto
6 tablespoons unsalted butter
6 large eggs
3 egg yolks
¼ teaspoon salt
About 2 tablespoons freshly
squeezed lemon juice



he first print reference to eggs Benedict (as eggs à la Benedick) appeared in *The Epicurean* by Delmonico's chef Charles Ranhofer.

According to Delmonico lore, Ranhofer named the dish after Mrs. LeGrand Benedict, a long-time customer who one day barged into the kitchen and demanded something new. This version from Tara Cox uses small Dutch baby pancakes in place of the traditional English muffins. Although eggs Benedict are a quintessential brunch dish, I love them for dinner. Apparently, Oscar agreed with me because he added poached eggs to the Delmonico's dinner menu back in 1935.



Preheat the oven to 425°F. Place a jumbo muffin pan with 6 indentations on a baking sheet and place it in the oven while it heats. In a bowl whisk together the flour, eggs, milk, vanilla, and salt in a large bowl. Let the batter rest at room temperature while the oven heats. Add one cube of butter to each muffin indentation and swirl to coat. Distribute the batter evenly among the indentations, filling them no more than two thirds. Bake until the Dutch babies brown and puff, 18 to 20 minutes. Cool for about 5 minutes (they will deflate) and then remove from the tin. Place each on a separate plate or all six on a serving platter. Top each with a slice of prosciutto and set aside.

Melt 5 tablespoons of the butter. Add the remaining 1 tablespoon butter to a large frying pan set over medium-high heat. One at a time, slide the eggs into the pan. Add

1/4 cup water and cook, covered, until the whites are just starting to solidify. With a large slotted spatula, carefully transfer one egg on top of each Dutch baby.

With a blender, blend the egg yolks, salt, and 1 tablespoon of lemon juice until

increased in volume. Continue blending, adding the melted butter about 1 tablespoon at a time. Blend until the sauce is fluffy and a bit viscous. Taste and adjust lemon juice.

Drizzle some sauce over each portion and serve immediately.



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