

Melt butter and set aside.

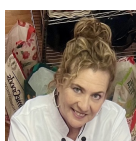
Place all but butter into a food processor or blender and process on low to combine.

With the processor/blender on low, VERY, VERY SLOWLY, PAINFULLY SLOWLY (SLOW IS CRITICAL) add butter through the input mechanism and blend a few seconds after all the butter is added, until the sauce is very thick. If you have a sleeve with a little hole in it inside your input mechanism, remove that as the milk solids will get trapped in the small hole. Cover the opening with your other hand to make sure nothing splashes out while the machine is running.)

Because eggs come in many different sizes and that drives how much butter is required, before I get all of the butter in, I stop and check the consistency. When it's nice and thick but pourable, I stop adding butter. Also, especially with salted butter, the water in the butter will settle to the bottom of the melted butter. Do your best to avoid pouring that into the blender or food processor.

You can use this Hollandaise immediately after preparing it for something like Eggs Benedict, or you can refrigerate it, warm it VERY GENTLY and use it over Asparagus or on a Breakfast Sandwich, like the Monte Cristo Breakfast Sandwich Bake, recipe 1929.





is a great use for any leftover Hollandaise you may have after making Eggs Benedict.

Slice Gruyere and set aside

Slice Camembert and set aside.

Scramble Eggs (leave them a little undercooked as they will finish in the oven) and set aside

Slice Mini croissants lengthwise.

Butter the very bottom of the croissant (the side that touches the pan) and then place it in a baking dish.

Once the bottom half of the croissant is in the pan, Spread Hollandaise on the exposed surface, top with a slice of Gruyere, a bit of the scrambled egg, a slice of ham, a slice of Camembert, a schmear of jam and then brush the underside of the top of the croissant with a little more Hollandaise before putting the top half of the croissant in place. Repeat for all of your croissants.

Once all of the mini sandwiches are assembled, brush the tops with melted butter.

At this point you can refrigerate the baking pan over night, wrapped tightly with plastic wrap.

When ready to bake, Heat oven to 375 degrees and bake with the dish covered with foil for 25 to 35 minutes. \*\*If you are baking this the next day, ideally bring the sandwiches to room temp before baking but if not, no biggie.

After the 25 to 35 minute point, uncover, brush with butter one more time, sprinkle with the poppy seeds (optional, not sure how I feel about the poppy seeds, esp because I am going for more of a Monte Cristo vibe), and bake for about 5 more minutes.

Remove from oven and let this rest for 5 to 7 minutes before serving.