



Sweet Potato Eggs Benedict Wafflewich

These are not your ordinary breakfast waffles. Baked sweet potatoes are stirred into the batter, and waffles sandwich the ingredients for eggs Benedict: poached eggs, Canadian bacon and hollandaise.

Servings: 100 servings

Ingredients:

WAFFLE BASE

INGREDIENT	WEIGHT	MEASURE
Water, cool approx. 72°F	5 lb	10 cups
Gold Medal™ Complete Waffle Mix (11834)	5 lb	1 box
Sweet potatoes, whole, baked, peeled and pureed*	3 lb 2.00 oz	6 cups
Orange zest	1.25 oz	1/4 cup

MOCK HOLLANDAISE SAUCE

INGREDIENT	WEIGHT	MEASURE
Yoplait® Nonfat Plain Bulk Size Yogurt (43800)	6 lb	3 tubs
Dijon mustard	12 oz	1 1/2 cups
Lemon Juice	1 oz	2 Tbsp
Hot sauce	0.25 oz	1/2 Tbsp
Kosher salt		1 tsp
White pepper, ground		1/8 tsp

FILLING

INGREDIENT	WEIGHT	MEASURE
Eggs, large	12 lb 8.00 oz	100 each
Canadian bacon, 0.5 oz slices	9 lb 6.00 oz	300 slices

Instructions:

WAFFLES

1. Pour cool water into a large mixing bowl; add full box of waffle mix.
2. Stir with a wire whisk until no lumps remain.
3. Add pureed sweet potatoes and orange zest to the bowl; stir until well combined.
4. Deposit 4 oz (#8 scoop) of batter into the pre-heated, pre-oiled waffle iron. Set timer on iron.

HOLLANDAISE SAUCE

1. Mix together mock hollandaise sauce ingredients. Refrigerate until needed.

ASSEMBLY

1. Cut waffles into quarters.
2. Layer 3 slices of grilled Canadian bacon onto a waffle quarter.
3. Top with poached egg and drizzle with 1 oz (2 Tbsp) of Hollandaise Sauce.
4. Top with a 2nd waffle quarter and serve warm.

TIPS

1. *For faster prep, use sweet potato puree instead of baking fresh or used canned (drain well, lay flat on several layers of paper towels until moisture is removed).