

Make Your Own Sweet and Savoury Brunch: Avocado, Arugula and Maple Bacon Eggs Benedict with Candied Pecan Topped Ricotta Pancakes and a Warm and Spicy Maple Chai Latte

With everyone headed to the sugar shacks, the thought of a beautiful, delectable, sweet and savoury brunch is lingering in your mind as snapshots of the classic Cabane à Sucre meal are saturating your newsfeed. With everyone posting about it, you want to join in, but it doesn't mean you have a whole day to head out to the sugar shack. Well, why not make your very own brunch at home?

This week blogger and recipe developer Gabrielle Pellerin, of [A Simple Thyme](#), invites us to Brunch at home! A modern take on a classic brunch, she spoils us with a meal that has the best of both worlds: savory eggs Benedict with fresh and creamy avocado, peppery arugula, and crispy maple bacon and a sweet ricotta pancake topped with cinnamon-brown sugar candied pecans. Finish it off with a warm and spicy maple chai latté, and you have absolutely no reason to go out and every reason to stay in!

While preparing your delicious meal, why not get whimsical with your presentation? You can have some fun setting your table with charm! Gabrielle's brunch looks absolutely delightful on our [Athens dish set](#) and the [nature napkins](#) are practical yet elegant on her table. This weekend enjoy life cozy at home, keeping it fun and getting to experience something new!

Get your apron on and let's get cooking a delicious homemade brunch!

RECIPE

Eggs Benedict with maple bacon, avocado and arugula

2 english muffins, sliced
4 eggs
1 lemon
3 tbs water
1 avocado
8 slices bacon
2 tablespoons maple syrup
1 cup arugula
2 egg yolks
1/3 cup butter
2 tbs olive oil

Melt the butter in the microwave.

Fill a small pot with water and bring to a boil.

In a mixing bowl, combine the 2 egg yolks, the water and lemon juice.

Put the bowl over the pot of boiling water and whisk for about 2 minutes.

Slowly add in the melted butter and whisk until the sauce has thickened.

If it's too thick, you can add a little more water.

Add salt and pepper and set aside.

You can reheat the sauce over the pot of boiling water before serving.

Fill the Arezzo egg poacher with water.

Turn the heat on medium high and crack the eggs in each little cup.

Cover and cook the eggs for about 5 minutes or until the white is completely cooked.

Cook the bacon with the maple syrup in a pan until crispy.

Toast the english muffins.

Slice the avocado.

Mix the arugula with a bit of lemon juice, a drizzle of olive oil, salt and pepper.

Layer the bacon, avocado and egg on the english muffin.

Pour the Hollandaise sauce on top and garnish with the arugula or serve as a side.

Candied Pecans (to top the ricotta pancakes)

1 cup pecans

2 tbs brown sugar

2 tbs butter

1/3 tsp ground cinnamon

Add the pecans, brown sugar, butter and cinnamon in a pan on medium high heat.

Cook for about 3-4 minutes until the pecans are caramelized.

Remove the heat and set aside.

Ricotta Pancakes

1/2 cup ricotta

1/2 cup flour

1 tbs sugar

1/4 tsp salt

2/3 cup milk

2 eggs

1/2 tsp baking powder

1/2 tsp vanilla extract

1/2 cup maple syrup

2-3 tbs icing sugar

Whisk the flour, baking powder, sugar and salt in a bowl using the Suzie hand mixer.

Combine the ricotta, eggs, milk and vanilla in another bowl.

Add the dry ingredients to the ricotta mixture and use the hand mixer to blend all the ingredients.

Heat a pan or griddle on medium high heat.

Melt a bit of butter in the pan.

Use a small ladle to pour the batter in the pan.

Cook the pancakes for about 3-4 minutes, until the other side is golden and you see a few bubbles forming on top.

Flip the pancake and cook 2-3 minutes.

Repeat with the rest of the batter.

Serve the pancakes in our [Amanda platter](#) with the candied pecans and maple syrup. Garnish with a bit of icing sugar.

Maple Chai Latte

1/2 cup milk

1 shot of espresso (adjust according to taste)

1/3 tsp chai concentrate

1/2 tsp ground cinnamon

½ tsp maple syrup (adjust according to taste)

Warm up the milk on the stove on medium heat for about 4 minutes, stirring constantly so the milk doesn't overflow.

Remove from heat.

Use the [Viva Perfect milk frother](#) to make foamy milk.

Combine the espresso, maple syrup and chai concentrate. Add in the milk and top with a bit of cinnamon powder.

*The espresso and chai concentrate can be substituted by soaking a chai tea bag in 1/2 a cup of water for several minutes followed by adding the foamed milk and cinnamon powder.

A Simple Thyme

While studying restaurant management at the well known ITHQ, Gabrielle found her true passion for cooking. When a few innocent posts of her creations on Instagram quickly cherished her with now over 11 thousand followers, it drove her to explore and create more than she had before. In addition to finding photos of her delicious recipes on her Instagram, she now shares her recipes on her culinary blog, A Simple Thyme.

Gabrielle does it all, from simple recipes to creating the ultimate comfort food meal, and it is always guaranteed to make your mouth water. If you want to see more, make sure to visit her [blog](#) - and follow her [Facebook](#) and [Instagram](#) page to never miss a recipe again!