# Pure Canadian maple syrup lands down under

A well-known staple in Canada, pure Canadian maple syrup has officially landed in Australia.

Previously stocked in the international or specialty aisles, pure Canadian maple syrup will now be a prominent produce stocked at major grocery stores and fresh food markets thanks to its growing popularity.

Canada is responsible for around 85 per cent of the world’s production and Quebec is where most of the maple syrup is made.

The liquid gold is made from boiling down the sap from maple trees, collected during the harvest or ‘tapping season’ which typically runs over a limited period of just 12 to 20 days from early March to late April.

On average, it takes 40 litres of sap to produce 1 litre of syrup, resulting in a quality product that’s 100 per cent pure and natural, that’s then exported around the world.

Pure Canadian maple syrup is often associated with pancakes, but internationally acclaimed Maple from Canada chef, David Colcombe, says the product is extremely versatile.

“Most people know pure Canadian maple syrup tastes great on pancakes, but it pairs beautifully with anything from spices and rubs to meat and fish, salad dressings, cocktails and all kinds of breakfasts and desserts.’’

“Pure maple syrup is a staple in Canada, and you’ll find it in every kitchen because of how diverse the product can be. I’m looking forward to sharing many recipes for Australians to try for themselves and see just how much it can elevate a dish.’’

“A favourite breakfast recipe of mine is the [eggs benedict](https://maplefromcanada.au/recipes/maple-eggs-benedict-with-bacon/) with maple hollandaise sauce.’’

Pick up a bottle of pure Canadian maple syrup from your local grocery store and check out the delicious recipes at [**maplefromcanada.au/recipes/**](https://maplefromcanada.au/recipes/)

Maple Eggs Benedict

**Ingredients**

* Hollandaise sauce
* 2/3 cup salted butter
* 3x egg yolks
* 1tbsp cold water
* 2 tbsp pure maple syrup
* 1 tbsp maple vinegar or lemon juice
* 2 tbsp fresh chives, chopped
* Salt and pepper
* Plus
* 8x poached eggs
* 4x English muffins, split
* 12x slices cooked bacon

**Method**

**To make the hollandaise sauce:**

1. Melt the butter in a small pan over low heat. Keep warm.
2. Fashion a double boiler with a pot and a bowl. Put water into the pot to a depth of about 5 cm, so that the bowl will not touch it. Put the bowl on your work surface. Bring the water to a boil and let it simmer.
3. In the bowl, whip the egg yolks together with the cold water, maple sugar, and maple vinegar or lemon juice.
4. Set the bowl onto the pot, whisking the mixture constantly until it’s thick and frothy.
5. Return the bowl to the work surface and whisk in the hot melted butter. The sauce will be too runny if it’s not hot enough. If this is the case, put the bowl back onto the simmering pot and heat for two to three minutes, whisking the sauce constantly until you get the consistency you like. If it gets too thick, whisk in about 15 ml of hot water.
6. Add the chives, and season with salt and pepper to taste.

**Assembly:**

1. While the eggs cook, toast the English muffins under the grill in the oven or in a toaster.
2. Top the English muffin halves with bacon and a poached egg.
3. Place two muffin halves on each plate, top with maple hollandaise sauce, and serve immediately.

ENDS

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