

CITRUS HOLLANDAISE SAUCE



Preparation : 5 min - **Resting :** - - **Cooking :** 7 min - **Equipment :** -

Ingredients : 1 bowl

- 50 ml water - 3 egg yolks - 210 diced butter, softened - salt, pepper - juice of a small orange - or a large clementine

1. Put the water, orange or clementine and egg yolks in the metal bowl; season. Run the EXPERT programme for 2 minutes/speed 7/70°C (cap removed).

2. Restart the programme for 5 minutes/speed 7/70°C and gradually adding the diced butter through the opening. Serve immediately.

Chef's tip :

If the sauce is too runny, continue cooking for 1-2 minutes. The cooking time may vary depending on the temperature of the ingredients. To rectify a sauce, add a splash of water and mix again (without heating) for 1 minute/speed 7.

Cook Expert ■

