

HOLLANDAISE SAUCE

New recipe



Preparation : 5 min - **Resting :** - - **Cooking :** 10 min - **Equipment :** -

Ingredients : 1 bol

- 3 tbsp water - 3 egg yolks - juice of ½ lemon - salt, pepper - 150 g diced butter, softened*

1. Put the water, egg yolks, salt and a pinch of pepper in the metal bowl. Run the EXPERT programme, 8 minutes/speed 7/73 °C (cap removed). Egg yolks must be smooth. If needed, run the programme for another 1 or 2 minutes.

2. Restart the programme, 2 minutes/speed 7/73 °C, add lemon juice and gradually add the diced butter through the cap opening. Check seasoning, rectify if necessary. 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 using the EXPERT programme 1 minute/speed 7 (without heating).

Cook Expert ■

Modified on 07/13/2016

