



## HOLLANDAISE (TM7, TM6)

⚡ 5 min. ⌚ 15 min. 🌱 easy ➡ 250 g

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### INGREDIENTS

10 g water  
10-20 g lemon juice, to taste  
150 g unsalted butter, cut into pieces  
4 egg yolks  
1-2 pinches sea salt, to taste  
1-2 pinches ground black pepper, to taste

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### THERMOMIX PARTS

measuring cup

### Preparation

1. Place all ingredients into mixing bowl and start **Thicken** 🍷/80°C. Serve as desired (see Tips).

### TIPS

- Serve this Hollandaise sauce with your favourite egg breakfast, such as Eggs Benedict. It's also delicious with asparagus, salmon white fish and beef.
- For a sharper flavour, replace the lemon juice with white wine vinegar.
- Save the egg whites to make an omelette, meringue or search Cookidoo® for more recipe inspiration.