



ONE TOUCH HOLLANDAISE (TM6)

⏱ 5 min. ⌚ 15 min. 🌱 easy 📏 250 g

INGREDIENTS

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

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.

VARIATION

- **Hollandaise Sauce (serves 4-6):** Add the following quantities to the mixing bowl and start **Thicken** 🍷/80°C. 15g water, 15-25g freshly squeezed lemon juice, to taste, 200g butter, cut into pieces, 6 egg yolks, 1-2 pinches salt and pepper, to taste