

EASY HOLLANDAISE SAUCE



Prep Time 5 minutes

Makes: 3/4 cup

INGREDIENTS

- ½ tsp finely grated lemon zest
- 1 Tbsp lemon juice
- 3 egg yolks
- 150 g hot melted butter

METHOD

1. Put the lemon zest, juice and egg yolks into a food processor or blender. Blend for 10 seconds.
2. With the motor running, add the hot melted butter in a steady stream through the feeder tube until thick and smooth. Season to taste.