

Hollandaise Sauce (HotMixPro)

Ingredients

- unsalted butter (quartered) – 60g
- egg – 1
- egg yolk – 1
- lime juice - 15g
- white vinegar - 15g
- Dijon mustard - 10g (1tsp)

Process:

- paddle into jug

Add:

- all ingredients

Process:

- temp - 70C
- speed - 3
- time – 6min

Notes:

This is obviously just a base recipe – lemon juice instead of lime, adding chilli pdr, paprika, cayenne pepper, onions, peppercorns – the list is endless. As ever – experiment!