

Hollandaise sauce

INGREDIENTS

3 Egg yolks

$\frac{1}{4}$ Cup Butter (Melted)

Juice from $\frac{1}{2}$ lemon (or according to taste)

Salt

Cayenne Pepper



METHOD

In a microwave bowl whisk together the egg yolks, lemon juice, pinch of salt and cayenne pepper. Slowly add the melted butter to the egg mixture and whisk until smooth.

Microwave for 15 seconds and whisk again.

If the sauce is too runny, you can microwave for an additional 10 seconds at a time. Be careful not to split the sauce.

Serve warm.



FROM THE  OF:

