

Hollandaise Sauce

Ingredients:

3 egg yolks

1 tsp lemon juice

½ cup butter

Pinch of salt

Optional: pinch of garlic powder or cayenne for extra flavour

Method:

1. Blend yolks & lemon:

Add egg yolks and lemon juice to a blender. Blend on medium speed for 20–30 seconds until slightly thick and pale.

2. Add butter slowly:

With the blender running on low, slowly drizzle in the hot melted butter in a thin stream. This will emulsify into a smooth, creamy sauce.

Season & serve:

Add salt to taste and blend briefly. Serve immediately, or keep in a warm water bowl for up to 1 hour.

Serving Ideas:

This rich, buttery sauce isn't just for eggs! Simple, satisfying, and endlessly versatile.

Drizzle over poached eggs or steak or burgers

Top grilled salmon or pork chops

Pour over carnivore waffles or egg muffins

Use as a rich dipping sauce for seared meats or bacon strips

