

# Hollandaise Sauce

A classic sauce made so easily in the Thermomix. This recipe is out of our South African Odyssey recipe book which features 218 recipes from the basic, to classic to interesting and South African.

Serves: 4

Total Preparation time: 8 minutes

## Ingredients

Have all ingredients at room temperature

- 130g butter, cut into small blocks
- 1 tbsp lemon juice
- ½ tsp salt
- A pinch of pepper
- 4 egg yolks



## Method

1. Insert butterfly. Place all ingredients into TM bowl.
2. Heat **6 min/70°C/speed 2**.
3. Serve immediately.

## Cook's notes

- If the sauce spits, add 2-3 tbsp cold water. Mix **30 sec/speed 2**.
- If sauce doesn't thicken, remove most of the sauce from TM bowl into a jug, keep butterfly in place. Add an egg yolk into TM bowl. Set dial on **4 min/70°C/speed 2**. While butterfly is turning, slowly pour sauce from the jug into TM bowl through hole in the lid. This should emulsify the sauce.
- To keep warm until serving, keep gently heated **30 min/60°C/speed 2** or until required.
- May replace the lemon juice with white wine vinegar for a more "tart" sauce.
- Traditionally served with fish and eggs Benedict. Also a fine accompaniment to steamed asparagus and other vegetables.

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