

Recipe No. 07/2014

Passionfruit Hollandaise Sauce

Valentines day has arrived and what better way to celebrate than with an intimate dinner for two. We know your salmon fishcakes, served with steamed asparagus, mange tout and potatoes are going to be a winner with passionfruit hollandaise, say no more! The decadent chocolate truffles from last week are the perfect ending to your dinner. Happy Valentine's day.

Serves: 4

Preparation time: 2 minutes

Cooking time: 6 minutes

Ingredients

130 g butter, cut into small blocks, room temperature
1 tbsp lemon juice
½ tsp salt
A pinch of pepper
4 egg yolks, room temperature
50g granadilla pulp

Method

- Insert **butterfly**. Place all ingredients into TM bowl.
- Heat **6 min/70°C/speed 2**. Serve immediately.
- Serve with Salmon fishcakes and steamed vegetables.

Cook's notes

- If the sauce splits, 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**.
- 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.



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