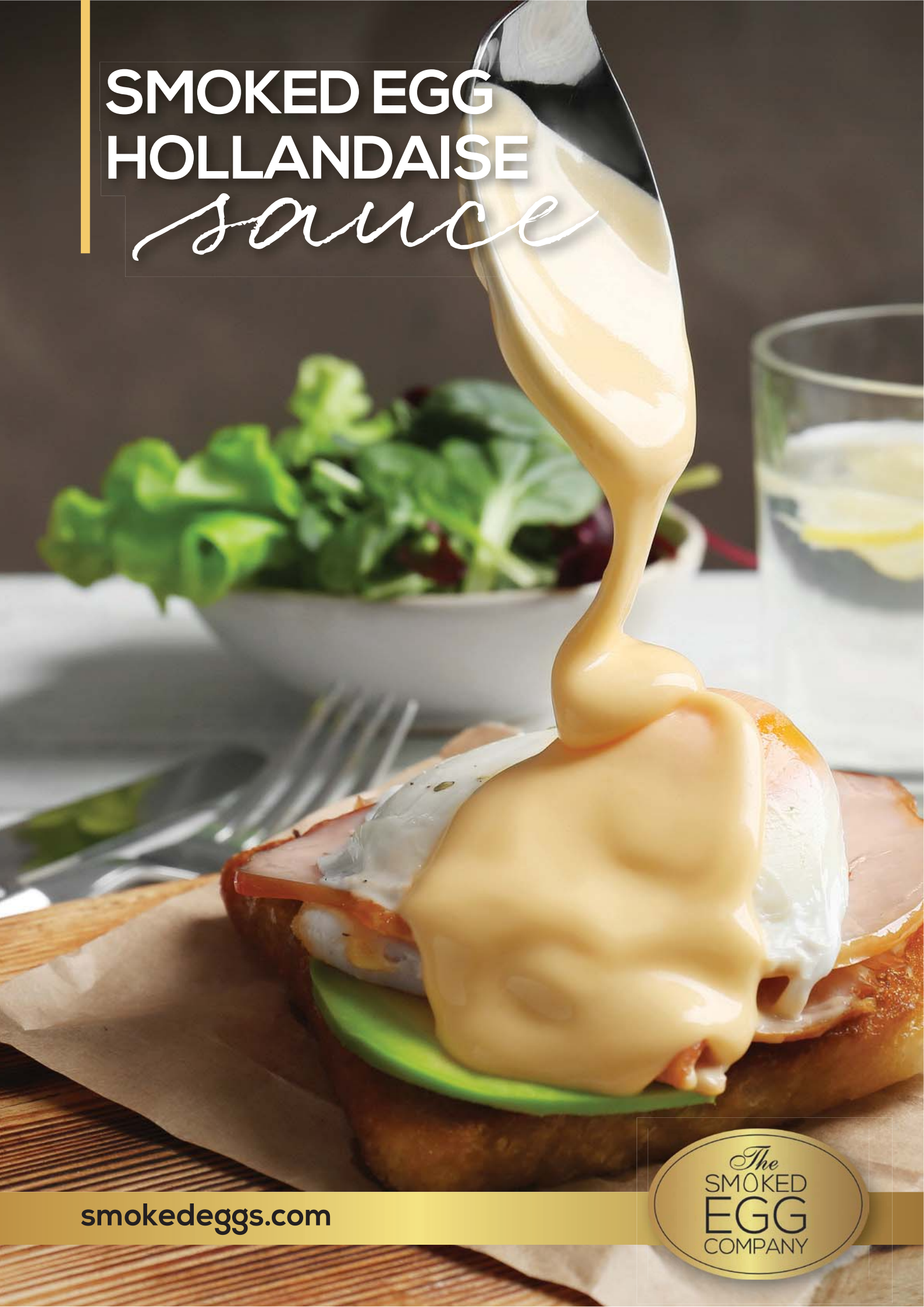


# SMOKED EGG HOLLANDAISE *sauce*



[smokedeggs.com](http://smokedeggs.com)



# SMOKED EGG HOLLANDAISE *sauce*

*serves*  
4 – 6

## INGREDIENTS

3 The Smoked Egg  
Company egg yolks

1 tablespoon lemon  
juice

60g butter, cut into  
1.5cm cubes

## METHOD

Whisk egg yolks and lemon juice in a  
heatproof bowl.

Place bowl over a saucepan of simmering  
water over low heat.

Whisk for 3 minutes or until mixture  
becomes thick and pale.

Add 1 cube butter. Whisk until melted.

Repeat with remaining butter (this will take  
about 10 minutes).

Remove from heat. Season with salt and  
pepper.

**TIP:** *retain separated whites and use in  
an omelette or frittata*