

# EASY TASTY HOMEMADE SAUCE HOLLANDAISE

## Ingredients (for 4 people)

50g Butter  
1/2 Onion finely chopped  
1 Bay leaf  
200g Butter  
3 Organic Egg yolks  
1 Teaspoon Dijon Mustard  
2 Teaspoons Creme Fraiche  
1/2 Teaspoon Sugar  
1 Dessert Spoon White Wine Vinegar  
1 Dessert Spoon Lemon juice  
1/4 Teaspoon Salt  
1/4 Teaspoon Freshly Ground Pepper  
2 Pinches of White Pepper  
2 Pinches Cayenne Pepper  
70 ml Warm Asparagus Stock (add at the end to thin down the sauce. If you don't have any asparagus stock then you can substitute it with warm milk)

## Preparation

- 1) Melt 50g Butter in a small saucepan then add the finely chopped onion and bay leaf. Cook until onions are clear and soft.
- 2) Add 200g Butter to the saucepan and let it simmer gently for 5-10 minutes so that the herb aromas can develop.
- 3) Remove bay leaf.
- 4) Pour the butter onion mixture through a sieve. Keep the cooked onions in a tupperware in the fridge and use for a tomato sauce or omelet etc.  
You can make the herb fusion butter the day before to save time.
- 5) Put all the other ingredients, apart from the butter and asparagus stock, in a container and mix with a hand blender. You can also do this ca. 30 minutes in advance.
- 6) Put the melted herb butter back into a clean saucepan and keep warm on a low heat.

- 7) Mix the egg yolk ,creme fraiche mixture with a hand blender then slowly pour the warm melted herb butter into the running blades until thoroughly mixed in.
- 8) If the sauce is too thick then add some warm asparagus stock or warm milk.

Serve immediately!

Enjoy

You will always make your own hollandaise sauce after trying this.

**KÜCHENSCHMIDE**

