A Recipe For Hollandaise Sauce (I serve) Ingredients 1 tosp lemonjuice egg yolk 37g butter

1. Melt byther in microwave
2. Mix egg yolk & Lemon in separate bowl (whith or
2. Mix egg yolk & lemon in separate bowl (whith or fort)
. Whisk egg mix into melted butter
t. Blast in microwave for 15sec a time until
desired consistancy reached
& if splits, add in a bit of coldwater to bring
it back.

Serves