

REX'S



Christmas Recipes

Easy Hollandaise

Hollandaise can be every home cooks nightmare, but this recipe seeks to ease your frustrations by being both easy and quick! To assist in the recipe, you will need some form of stick blender/ food processor where you are able to add the liquid butter in stages. Traditional Hollandaise uses a reduction made by simmering vinegar with shallots and aromatics, you are more than welcome to do that however to make it easier we will use an already flavoured acid like lemon juice. Feel free to change the type of acid if you wish to change the taste of the sauce. I also add mustard which I find adds flavour but also assists with keeping the sauce emulsified.

Method

Into your mixing vessel or food processor place your eggs, mustard, lemon juice and salt and pepper. Blend on high for 30 seconds, this should leave a foamy pale-yellow mixture.

At this point ensuring your butter is hot and melted, blend the egg mixture while slowly adding the melted butter in batches. Wait for all the butter to be completely mixed in before adding any more to the blender.

Keep going till all the butter is incorporated. At this point taste the sauce, feel free to add more salt or lemon juice if you feel it needs it. Additionally, you can add a tablespoon of cold water if the sauce is too thick for your liking. The sauce will thicken up more as it cools. Cover and leave in a warm place till you're ready to serve.

You can make this an hour before you're ready to serve it which I find helps take the pressure off when serving Christmas lunch or dinner.

Ingredients

- 3 egg yolks
(Save the egg whites for a Pavlova!)
- 150g hot melted butter
- 1 teaspoon Mustard (Dijon is great but other types work fine)
- 2 Tablespoons Lemon Juice (30ml) (plus extra for taste if needed)
- Pinch of salt
- Pepper to taste



Easy peasy hollandaise that'll have you making it at Christmas and beyond!

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SHOPPING LIST

Ingredients in store

- Eggs
- Dijon Mustard

Extras outside of store

- Salt
- Butter
- Pepper
- Lemon Juice