



## SAUCE HOLLANDAISE

*for 0.5 l Whipper*



### INGREDIENTS

- 250 g butter
- 4 x egg yolk
- 100 ml stock
- 10 ml vinegar
- 1 x egg
- 20 ml lemon juice

### PREPARATION

**Step 1:** Slowly heat the butter in a saucepan together with the stock and vinegar. In a tall measuring cup, carefully mix the egg yolk and egg, add the warm liquid and the lemon juice and mix briefly with the hand blender and season to taste.

**Step 2:** Strain the sauce through the Kisag funnel & sieve directly into the Kisag Whipper 0.5 L. Insert the Kisag Whipper charger and shake vigorously approx. 12 times.

**Step 3:** Pop a toasted English Muffin with spinach, baked bacon or salmon and a poached egg. Top with the hollandaise sauce.