

Sauce hollandaise

(serves 8)



Ingredients:

60g butter, 40g flour, 250ml water, 250ml vegetable stock, yolk of 1 egg, salt, 2 TblSps lemon juice

Preparation:

Melt 40g butter in a pot, stir in the flour and roast gently until the roux has a yellow-brown color. Add gradually the liquid. Wait until the sauce has reached the admired consistence. Mix in the lemon juice, the rest of the butter and salt to taste. Finally, mix the egg yolk with a small amount of cold water and stir in (to thicken the sauce).

Enjoy!