

Less than 30 minutes

Makes $\frac{3}{4}$ cup

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Ingredients:

- 2 egg yolks
- 1 Tbsp (15ml) lemon juice
- Pinch salt
- $\frac{1}{2}$ cup (125ml) melted butter, still warm
- Pinch cayenne pepper or paprika (optional)

Method

COOK'S NOTE

Has your hollandaise sauce split? No problem. Blitz it with about 1 Tbsp (15ml) hot water until smooth.

1. Blitz together egg yolks, lemon juice and salt for 1-2 minutes, until the colour lightens slightly.
2. Pour in melted butter in a thin stream while blending, until smooth.
3. Season well and add cayenne or paprika, if using.

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