



## Spring Vegetables with Sauce Hollandaise

Hollandaise is a sauce made with an emulsion of egg yolks and fat. It is generally used with vegetables, fish and egg dishes, such as the classic Eggs Benedict.

Ingredients:

- 4 egg yolks
- 1 tablespoon fresh lemon juice
- 1/2 cup unsalted butter, melted and cooled to room temperature
- Salt

1. Vigorously whisk, the egg yolks and lemon juice together in a stainless steel bowl until the mixture is thickened.
2. Place the bowl over a saucepan or barely simmering water. Whisk rapidly, be careful not to let the mixture get too hot or the eggs will scramble.
3. Slowly drizzle in the melted butter and continue to whisk until the sauce is thickened and doubled in volume. **\*\*\*IMPORTANT\*\*\*** do not add butter to rapidly or you will ruin the sauce and have to start over.
4. Remove from heat and season to taste with salt.
5. Serve warm.

Blanch green beans, asparagus, and carrots separately in hot boiling salted water. Do not over cook. Drain and toss together, season with salt and pepper. Serve with Hollandaise sauce on the side.