

Lemon & Dill Hollandaise Sauce



Chef: Angelo Georgalli

A fancy twist on a classic French sauce, the lemon zest and dill in this recipe keep the sauce light and give it a slight tang that complements the flavour of freshwater fish.

Makes:

200ml

INGREDIENTS:

- 3 egg yolks
- ½ Tbsp white vinegar
- Pinch of lemon pepper
- 150g melted butter
- Zest of ½ lemon
- 6 drops lemon juice
- 1 Tbsp fresh dill, roughly chopped

INSTRUCTIONS:

1. In a saucepan, bring to the boil 2 cups of water. Using a stainless steel or glass bowl, combine the egg yolks, vinegar and lemon pepper. Position the bowl so the base is sitting in the saucepan of hot water and whisk the egg yolks until they begin to thicken. Slowly add melted butter to the egg mixture, whisking as you go.
2. Add the lemon zest, juice and dill, and stir until the sauce is the consistency of runny custard. Remove the bowl from the saucepan and serve.