

HACK HOLLANDAISE

Servings: 4 | Prep Time: 10-15 minutes | Ingredients: 5

Ingredients:

- 2 eggs (Vital Farms brand is incredible)
- 1 stick of butter (salted Kerrygold is our favorite)
- juice of half a lemon
- paprika to taste
- salt to taste

Directions:

1. In a small saucepan, throw in your butter and let melt over a mediumish heat on the stovetop.
2. Meanwhile, crack two eggs into your blender and blend until frothy - about 5 seconds.
3. Once fully melted, pour your butter into the blender while blending (remember the eggs are in there) by using the little open spout at the top, add a hefty pinch of Maldon salt and some paprika.
4. Pour that whole mixture back into the saucepan over low/medium heat, and let it start to clump up and curdle, using a wooden spoon to gently move it all around - it will look like semi-inedible scrambled eggs.
5. Once fully curdled, pour BACK into the blender and blitz on high, adding the lemon juice, and tasting and tweaking the salt levels.
6. Pour directly onto your eggs, green beans, broccoli, benedicts.
7. Consume immediately. Regardless of how many people are eating, there will be no leftovers.

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