



Recipe



Buttery Olive Oil Hollandaise Sauce

Ingredients

1 tablespoon fresh squeezed lemon juice (warmed)

3 egg yolks

1 cup Butter Infused Olive Oil

1 teaspoons salt

A pinch of paprika or cayenne pepper (optional)

Fresh ground pepper to taste

Instructions

Add the egg yolks, lemon juice and 1 tablespoon scalding hot water to the jar of a blender or bowl of a food processor and pulse to combine.

With the machine continuously running, slowly pour in the butter infused olive oil, a little at a time.

Continue blending, adding the remaining olive oil in a thin stream until the mixture emulsifies.