



Recipes

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Avocado Hollandaise

Serves 1

Ingredients:

- 4 large Eggs Yolks, whisked
- 8 oz. Clarified Butter , warmed
- 1 oz. Fresh Lemon Juice
- Cayenne Pepper Sauce Pepper to taste
- 1 large Avocado , diced

Directions:

1. In a stainless bowl over simmering water, heat and whisk egg yolks to a ribbony state.
2. Remove from heat and slowly whisk in the clarified butter until fluffy and incorporated.
3. Whisk in lemon juice and season with cayenne pepper.
4. Gently fold in the avocado and hold.