

## **Asperges with new potatoes, wild salmon and sauce hollandaise by Danielle van Berkel**

Cook the potatoes.

Cook the asperges for only 5 minutes. Let them stand for 10 minutes max. While the asperges rest in the hot water, fry your salmon medium rare.

Now for the exciting part... **The Sauce Hollandaise!** Tip: Be smart and prepare this in advance and keep the sauce in a thermos bottle.

- 3 egg yolks
  - 1 tablespoon lemon juice
  - 8 tablespoons salted butter
  - 1 tablespoon hot water from your asperges
  - pinch of cayenne pepper (optional)
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- Melt the butter in microwave or in a small pot over the stove. Allow the butter to begin to bubble, but not reach a full boil.
  - As butter is melting, add egg yolks and lemon juice into your blender. Blend at a medium to medium high setting until the egg yolk lightens to a light yellow color. This will take about 20-30 seconds.
  - Slowly drizzle the hot butter into your egg yolks while your blender is at the medium setting. Use a clean kitchen cloth to prevent any spatters of the hot butter onto you as you are pouring.
  - Add hot water from your asperges as a final step in blending your hollandaise sauce.
  - If you prefer your hollandaise sauce a bit thinner, add hot liquid from the asperges tablespoon at a time, pulsing after each addition until the hollandaise reaches the consistency you prefer.
  - You may add more lemon juice if you prefer more lemon flavor in your hollandaise, as well.
  - If you want your sauce to be light and fluffy, mix the egg whites till they are stiff and gently fold the egg white through your sauce.

Heat your plates and make a nice arrangement of your asperges, the salmon, some potatoes and the lovely sause. I sprinkle some parsley on top of the sauce.

Bon app!