

## Extra Virgin Olive Oil Hollandaise Sauce

This creamy sauce can be drizzled over Eggs Benedict, Asparagus, Broccoli, broiled Salmon or sautéed Chicken.

### Ingredients:

2 Tablespoons Fresh Lemon Juice

1 Teaspoon Ground White Pepper

3 Egg Yolks

Warm Water

*½ Cup More Than Olives Arbequina “Estate” Extra Virgin Olive Oil, warmed*

*½ Cup More Than Olives Meyer Lemon “Organic” Olive Oil, warmed*

1 Teaspoon Sea Salt

Cayenne Pepper, optional

Paprika, garnish

### Directions:

Separate the whites from the egg yolks. In a small bowl, whisk together the egg yolks, lemon juice, sea salt, white pepper and 1 tablespoon of warm water. Add the mixture into the jar of a blender.

Place the More Than Olive Oils into a microwave safe bowl. Using the microwave low temperature setting on the microwave and warm the More Than Olives Oils. Start the blender on low and while it is continuously blending, slowly drizzle in the warm More Than Olives Olive Oils.

The sauce will thicken as you continue to blend. If the mixture thickens too quickly, add just a little more warm water.

If you want a little zip in the sauce, add in a pinch of Cayenne pepper and blend. Taste the sauce and adjust the seasoning as needed.

Keep the sauce in the refrigerator until ready to use. Rewarm the sauce in a pan or in the microwave. If desired, a little sprinkle of paprika across the top is a perfect garnish.