

HOLLANDAISE SAUCE

And the best bit, the sauce!
Adapted from Modern Low Carb

INGREDIENTS

2 yolks from large eggs
1 tablespoon of fresh squeezed lemon juice
1 stick butter
pinch of salt and pepper
pinch of paprika

STEPS

Melt stick of butter in a pan or microwave
Place all other ingredients in your blender and pulse a couple of times until the ingredients are mixed
Using the little hole on the top of your blender, slowly pour the butter while you have your blender on low until fully incorporated, but no more than a minute.

Use immediately over the ham.