

JUST Hollandaise

DEVELOPED BY: Chris Mathews at Northern Michigan University

Ingredients	Quantity	Measure
JUST Egg	12	Ounces
Flora Professional Plant Butter	24	Ounces
Lemon juice	8	Tablespoons
Water	8-16	Ounces
Cayenne pepper	1	Pinch
Salt	1	Teaspoon
Cornstarch	¼	Cup

Preparation

1. Whisk JUST egg, water, lemon juice, cayenne, and salt until it thickens over a double boiler.
2. Remove from heat and slowly whisk in butter.
3. Whisk in cornstarch slurry--return to double boiler if needed.