



## Hollandaise Sauce

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### Asparagus with Charred Lemon topped with Hollandaise Sauce

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*Makes 2 servings.*

1lb of Asparagus  
1 Lemon  
Fresh cracked black pepper  
1 Cup Hollandaise sauce (51929)

1. Cut lemon in half. Over an open flame char the flesh of the lemon until it starts to blacken. Set aside.
2. Cook asparagus whole.
3. Plate the asparagus, top with warmed hollandaise. Squeeze charred lemon over the asparagus and top with fresh cracked black pepper.



\*\*\*Chef's Notes\*\*\*

1. *Asparagus can be poached, grilled or simply sautéed in pan.*
2. *Can be done with broccoli, peppers, or Brussel sprouts.*