



MONTHLY RECIPE - MARCH 2017

Shibden's Wild Garlic Hollandaise Dressing



Ingredients

A handful of wild garlic
2 egg yolks (large)
Lemon juice
pinch of sea salt
100g clarified butter

Method

Into a blender, place the egg yolks and lemon juice with the salt. Turn on the blender and pulse until they have all combined. Now add the wild garlic to the blender, turning it on again just to whizz up the leaves into the egg yolk mixture. (You get better colour if you blanch the leaves first in salted hot water and cool in ice water).

In a pan melt the butter gently and when it is melted and beginning to foam, turn your blender on very slowly pour in the butter onto the egg and garlic mixture.

Do be careful when you are doing this – added too quickly and you could risk getting green oily scrambled eggs! Let the blender run until the mixture thickens, leave for 10 minutes at room temperature then it's ready to serve.

Wild garlic can be used in all types of cooking, from dressing to soups, its lovely with white fish, such as Sea Bass, pictured above.

For this recipe 10 large leaves would be perfect.

Enjoy!

Darren Parkinson, Head Chef