

Pancakes with Asparagus and Hollandaise Sauce

Quick Whole-Egg Hollandaise

Make about 240 ml

3 whole eggs
4 or 5 teaspoons lemon juice
3 tablespoons water
85 or 100 gr butter
½ teaspoon salt

- Place the eggs lemon juice and water in a mixing bowl and whip with a fork until thoroughly blended and pale yellow.
- In a double boiler melt the butter.
- Add egg mixture slowly, stirring continuously until sauce has thickened
- Before serving add the salt.

Asparagus

2 bunches of asparagus (snap off the ends of the stalks)

- Put a pan of water on to boil and cook the asparagus until just tender 2-4 minutes.

Pancake batter

125g plain flour
pinch of salt
1 egg
300 ml milk

- Mix the flour and salt, make a well in the centre and break in the egg. Add half the liquid, gradually work in the flour using a wooden spoon and beat the mixture until it is smooth. Add the remaining liquid gradually and beat until well mixed and the surface is covered with tiny bubbles. You can let it rest in a cool place or use it immediately.
- Heat a little butter in an 18-cm heavy based, flat frying pan until really hot, running it round to coat the sides of the pan; pour off any surplus Quickly lift and tilt pan to coat bottom evenly. Cook until top appears dry; turn crepe over and cook until bottom is cooked, 15-20 seconds longer. Remove to a wire rack.
- Remove to a wire rack. Repeat with remaining batter, greasing pan as needed.

Place 3 or 4 asparagus spears in a pancake and roll them up. Place two or three of these rolls to a plate and pour over with hollandaise sauce. Enjoy