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Mustard-dill-honey sauce

INGREDIENTS

2 egg yolks
1 lemon, juice
2 teaspoons dill
2 tablespoons mustard
6-7 tablespoons of oil
1 tablespoon honey
salt, pepper

INSTRUCTIONS

Separate the eggs. Put the egg yolk and the lemon juice in a bowl and mix with a whisk. Add mustard, dill, honey and a little salt and pepper and continue stirring. Now stir in the oil in a thin stream until the mixture becomes creamy and emulsifies. Season to taste again if necessary.