Salmon with Hollandaise Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 Salmon Fillet
- Some dry thyme
- Some dry basil
- Some dry parsley

- Some dry oregano
- Lime juice
- Salt and pepper
- Olive oil.

Sauce:

- 1/4 cup of butter
- Some flour. (Like teaspoon or so.)
- Sprinkle of salt.
- Sprinkle of black pepper.
- 1 cup of milk.
- An egg yolk.
- A wedge of lemon sauce.

Instructions

This is hollandaise-cheat sauce my way.
Learnt this recipe from my boyfriends parents. So yummy.

1. Assemble the dry herbs in the lime juice.
2. Olive-oil the pan and add salmon fillet when ready. Sprinkle with salt and pepper on raw side.
3. Add some lime juice mixture and flip.

4. Put some more salt and pepper on the cooked side and lime juice. Flip.
5. Remove when ready and plate.
6. In pot, melt the butter and add milk afterwards.
7. Break yolk and slowly stir it in.
8. Add some flour slowly so it thickens, and salt + pepper.
9. Add lemon juice last and stir until thick.
10. Serve with veggies, brown rice and salmon! Mmm.