

*Choose natural Swiss premium quality*

**HACO** swiss



## Sauces

Like the icing on a cake, a great sauce adds the finishing touch to a dish.

### Cod Garlic Pesto Hollandaise Sauce

Serves 4

40ml cooking oil, divided  
4 cod fillets (about 180g)  
50g chopped onions  
20g minced garlic  
30g pesto  
4 parsley sprigs, for garnishing  
Salt, to taste  
Sliced carrot and zucchini, for serving

#### Hollandaise Sauce

60g **Haco Hollandaise Sauce**  
525ml lukewarm milk  
135g butter

- For the hollandaise sauce: Mix the **Haco Hollandaise Sauce** and lukewarm milk in a saucepan and bring liquid to a boil, stirring constantly until smooth. Add in the butter, reduce heat and simmer for about 2 minutes, stirring occasionally. Remove and keep warm.
- Heat a sauté pan with 20ml cooking oil and sear the cod fillets until browned. Remove and set aside. Heat a saucepan with the remaining cooking oil and sauté the chopped onions, minced garlic and pesto until fragrant. Add in the **Haco Hollandaise Sauce** and mix well, and season to taste with salt.

#### Alternative cooking method:

- Place the cooking oil, chopped onions and minced garlic and pesto into a bowl and microwave on high heat for about a minute. Remove, pour in the lukewarm milk and butter and return to the microwave oven on high heat for another 3 minutes. Remove, add in the **Haco Hollandaise Sauce** and stir well. Return to the microwave oven on high heat for another 4 minutes. Season to taste with salt.
- In the absence of a stove, poach the cod fillets in the microwave oven for 3 minutes 30 seconds.

#### To serve:

- Place the sliced carrot and zucchini onto each serving plate, top with a seared cod fillet and spoon the hollandaise sauce around. Garnish with a sprig of parsley.