

Hollandaise Sauce

Show: Jan 16th

Ingredients: Serves 4-6

6 Egg Yolks
1/4 cup Lemon Juice (juice of 1 med lemon)
1/4 tsp Salt
1 pinch White Pepper or Cayenne
8 oz Unsalted Butter (about 2 sticks)

Procedure:

In a blender, combine 6 egg yolks and whip until it thickens, about 15 seconds. In a saucepan melt 8 oz butter. While the butter is still piping hot, add 1/2 of it to the blender in slow droplets while still blending.

After the first 1/2 has been added, add 1/4 cup lemon juice (acid thins the sauce while fat (butter) thickens it). Also add salt and pepper, continue to add the remainder of the hot butter.

Adjust seasoning to taste.

Note:

It might be easier for you to melt the butter in a microwave in a glass measuring cup.

Note:

If the sauce breaks (separates or curdles), quickly add a couple of ice cubes to the blender and whisk for about 15-30 seconds and magically the sauce should come back together.

Note:

The classic method (prior to blenders) can be found in most complete cook books. The process is a delicate and sometimes tricky balance of whisking egg yolks in a double boiler and then slowly whisking in the melted butter and seasonings.

Since breakfasts in the morning can sometimes be a bit hectic, I recommend the blender method.

[« Back to List of Recipes](#)