



Hollandaise Sauce

Preparation Time: 5 mins

Cooking Time: N/A

Result: $\frac{3}{4}$ cup

Difficulty: Intermediate

INGREDIENTS

4 egg yolks
 $\frac{1}{2}$ cup unsalted butter, melted
1 tblspn fresh lemon juice
Pinch cayenne pepper
Pinch sea salt

DIRECTIONS

1. In a stainless-steel bowl, vigorously whisk egg yolks and lemon juice until thickens and doubles in volume.
2. On stove, heat small amount of water until simmering (low heat).
3. Place bowl over saucepan, ensuring base of bowl does not touch the water.
4. Continue to whisk rapidly, being careful not to let the eggs get too hot as they will scramble.
5. Slowly drizzle in the melted butter, continuing to whisk until sauce thickens and increased in volume.
6. Remove from heat, whisk in cayenne pepper, and sea salt. Cover and let sit while you cook the eggs. If sauce thickens too much add couple of drops of warm water and whisk in.

Tips to Cooking Hollandaise Eggs

Add 2 teaspoons of white vinegar to the saucepan with small amount of water which stops the eggs from spreading. Crack egg in without breaking, reduce heat to a simmer, cooking for $3 \frac{1}{2}$ mins until the whites of the egg set. Remove with slotted spoon. Serve on toasted English muffins with cooked Canadian bacon, drizzle hollandaise sauce, and dress with chives or freshly chopped parsley.