

Hollandaise Sauce

Makes 2 servings

- 3 egg yolks
- 1 tsp lemon juice
- 1 Tbsp water
- 1/2-2/3 cup (125-155 g) clarified or melted butter (see recipe)
- salt and pepper to taste
- hot sauce



1. In a medium metal (no aluminum) or glass bowl, whisk lemon juice, yolks, and 1 Tbsp water.
2. Measure out clarified butter in a pitcher.
3. Place bowl over double boiler on simmer (do not allow base of the bowl to touch the water). Whisk constantly until the mixture has thickened and increased in volume, about 5 minutes depending on the bowl.
4. Carefully remove from heat and begin to whisk a small splash of clarified butter into the egg mixture at a time until it is a thick consistency. **DO NOT ADD FAST OR ALL AT ONCE**, or the sauce will break/separate. You may not need all the butter. If too thick, whisk in 1/2 tsp hot water (I like to use the water left from the double boiler) until desired consistency.
5. Season with salt, pepper, and hot sauce. Keep hollandaise warm.

***To reheat, gently whisk in bowl over double boiler. You can also microwave in 30 second intervals and whisk in 1 Tbsp hot water if it begins to break.**

****Emulsion sauces like hollandaise sometimes “break,” or separate. If this happens, you can try to correct it by whisking in a teaspoon or two of boiling water, a drop at a time. If that doesn’t work, put another egg yolk in a bowl and use an electric to beat into a sauce again. But you also have to know when to quit, as sometimes you can break the lecithin in the egg yolk which is the thickener.**