

### Hollandaise Sauce

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**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.

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