Hollandaise Sauce

Ingredients

- 4 egg yokes
- 1 tbsp freshly squeezed lemon juice
- 1/2 cup unsalted butter
- 1 pinch cayenne pepper
- 1 pinch salt

Summary

Yield: 3
Prep Time: 5 minutes
Category: Sauces
Cuisine: American

Instructions

1. Vigorously whisk the eggg yolks and lemon juice together in a stainless steel bowl until mixture is thickened and doubled in volume

2. Place the bowl over a saucepan containing barely simmering water or use a double bouler. The water should not touch the bottom of the bowl.

3. Continue to whisk rapidly. Be careful not to let the eggs get too ot or they will scramble. If sauce thickens too fast, remove from heat and add a few drops of warm water.

4. Slowly drizzle the melted butter and continue to whisk until the sauce is thickened and doubled in volume.

5. remove from heat. Whisk in cayenne pepper and salt. Cover and place in a warm spot until ready to use.

If the sauce gets too thick whisk in a few drops of warm water before using.