

Classic Hollandaise Sauce

Serves: 8

Hollandaise is a classic French sauce that should be fluffy, light, airy, lemony, A great sauce for eggs benedict or drizzled over steamed vegetables.

Yield: 2 cups

Cook Time: 5 minutes

Ingredients:

3 sticks	butter, clarified
4	extra large egg yolks
1/4 cup	water
1	large lemon, juiced
1 teaspoon	lemon zest
	kosher salt, to taste
	cayenne pepper, to taste

Directions:

1. Melt the butter in a large saucepan over medium heat. Remove from heat and allow to stand allowing the milk solids to settle to the bottom.
2. Carefully skim off any excess milk solids on the surface.
3. Pour only the clear butterfat into a measuring cup, leaving the milky-watery layer behind. Keep warm.
4. Fill a large saucepan with 1 inch of water and bring to a simmer over medium heat; then reduce the heat to low.
5. Put egg yolks, lemon juice, 1/2 tsp. salt, and 1/4 cup water in a stainless-steel bowl that will fit over the saucepan without touching the water.
6. Place the bowl over the simmering water and whisk vigorously until the mixture is thick and frothy and the whisk leaves a trail in the mixture, 2 to 5 minutes.
7. Adjust salt and add cayenne pepper to taste and whisk till incorporated. Turn off heat to keep eggs from curdling. Ready to use.

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