



Hollandaise Sauce

4 egg yolks

1 TBS lemon juice

1 TBS water

1/2 to 1 cup melted butter

Place the egg yolks in a bowl over a small pot of boiling water. Add lemon juice and water. Whisk yolks until they about triple in volume and start forming ribbons. Remove yolks from heat.

Slowly add the melted butter a little bit at a time. The initial addition is very important in order to emulsify the sauce. Whisk in the rest of the butter gradually. The more butter you add the thicker your sauce will be.

Serve your Hollandaise sauce on steamed vegetables, poached fish or eggs Benedict. Enjoy!