

HOLLANDAISE SAUCE

INGREDIENTS

4 egg yolks	10 oz. butter
2 tbsp lemon juice	sea salt and pepper

PROCEDURE

Crack the eggs and place the egg yolks in a heat resistant bowl.

Melt the butter in a saucepan, but do not let it turn brown.

Slowly add the butter, one drop at a time, into the egg yolks while whisking the mixture. Increase the pace into a thin stream of butter as the sauce thickens.

Continue to whisk until all the butter has been added. Do not scrape the bottom of the pan used to melt the butter; the white milk protein that has accumulated there should not be added to your sauce.