



Hollandaise

Ingredients

2 egg yolks
1 teaspoon white wine vinegar
6- 8oz Clarified Butter
1/2 teaspoon kosher salt
2 teaspoons freshly squeezed lemon juice
Finish with 1/8 teaspoon cayenne pepper or paprika for Hollandaise only

Directions

1. Pour 1-inch of water into a large saucepan; over medium heat, bring to a simmer. Once simmering, reduce the heat to low.
2. Place egg yolks and 1 teaspoon vinegar in a medium mixing bowl and whisk until mixture lightens in color, approximately 1 to 2 minutes.
3. Place the mixture over the simmering water and whisk constantly for 3 to 5 minutes, or until there is a clear line that is drawn in the mixture when you pull your whisk through, or the mixture coats the back of a spoon.
4. Remove the bowl from over the pan and gradually add the butter, and whisk. Place the bowl back over the simmering water occasionally so that it will be warm enough keep the mixture warm. Add the salt, lemon juice, and cayenne pepper.
5. Serve immediately or hold by removing the pan of warm water from the heat, placing the bowl on top and cover loosely with aluminum foil.

Bearnaise: Combine 1/4 cup fresh tarragon leaves, 2 shallots, minced, 1/4 cup champagne vinegar. Combine in pan and reduce by half. Use instead of white wine vinegar and lemon juice.

Sauce Mousseline – 1/4 cup Heavy cream whipped stiff folded in to Hollandaise.

Sauce au Vin Blanc: Replace Vinegar with a reduction of Fish Stock and Wine (Fume) finish with white peppers

Sauce Bavaroise – Heavy cream, horseradish, thyme - 2 TB heavy Cream 1 tsp fresh grated horseradish 1/4 tsp Thyme

Sauce Noisette - Hollandaise made with browned butter (Beurre Noisette). Add 2 oz Browned butter