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Classic Hollandaise Sauce

Rich, buttery, and smooth,
Hollandaise sauce is a musthave for eggs Benedict,
asparagus, salmon, and more.
Below, I've included two
methods: the classic double
boiler technique and my go-to
blender method for a quick
and foolproof alternative.

### Ingredients (Serves 2-4)

- 3 large egg yolks
- 1tbsp fresh lemon juice (adjust to taste)
- 1/2 cup (1 stick) unsalted butter, melted
- 1/4 tsp salt (or to taste)
- Pinch of cayenne pepper (optional, for subtle heat)

#### Instructions

#### 1. Prepare a double boiler:

- Fill a small saucepan with 1 inch of water and bring to a gentle simmer.
- Place a heatproof bowl (glass or metal) over the saucepan, ensuring the bottom doesn't touch the water.

# 2. Whisk the egg yolks:

 In the bowl, whisk together egg yolks and lemon juice until slightly thickened and pale (about 2 minutes).

#### 3. Slowly add the butter:

- Remove from heat and slowly drizzle in melted butter, whisking constantly.
- Continue whisking until the sauce is thick, smooth, and glossy.

### 4. Season & serve:

- Stir in salt and cayenne pepper (if using).
- Serve immediately.

Pro Tip: If the sauce is too thick, whisk in 1tsp warm water at a time until desired consistency is reached.

Blender Hollandaise Sauce (Quick & Foolproof Method)

#### **Instructions**

#### 1. Blend the egg yolks & lemon juice:

 In a blender, combine egg yolks and lemon iuice. Blend for 15 seconds until smooth.

# 2. Slowly add the butter:

- With the blender running on low speed, slowly drizzle in hot melted butter in a steady stream.
- Keep blending until the sauce is **thick and creamy** (*about 30 seconds*).

# 3. Season & adjust consistency:

- Add **salt and cayenne pepper**, blend briefly to combine.
- If needed, add **1tsp warm water** to thin the sauce.
- 4. Serve immediately over your favorite dishes!
- Why I Love the Blender Method:
- ✓ Faster & easier—perfect for beginners.
- ✓ Consistently smooth texture with no risk of scrambling the eggs.
- ✓ Less whisking, more eating!