

## *1-Minute Hollandaise*



### **Ingredients:**

- 3 egg yolks
- 1 TBLS water
- 1 TBLS lemon juice
- 1 stick of unsalted butter
- 1 dash of cayenne
- Salt to taste
- White pepper to taste

### **Method:**

1. Place a stick of butter into a saucepan and heat to precisely 220F using an instant read thermometer.
2. Place egg yolks, water, lemon juice in an emersion blender cup and blend.
3. When butter has reached 220F, slowly add the butter while blending.
4. When all the butter has been introduced, add the cayenne, and briefly blend to mix.
5. Adjust favor with salt and white pepper to taste.

### **Chef's Tips:**

- Allow the eggs and lemon to come to room temperature if stored in the refrigerator. This will allow the sauce to be as hot as possible when made.
- Preheat a thermos with boiling hot water. Empty the water and transfer hollandaise immediately after the last of the butter is added.