

# HOLLANDAISE SAUCE



## *Ingredients:*

12 oz. egg yolks  
2 oz. water, cold  
2 ½ lb., A.P. Clarified Butter, warm  
Lemon juice from 2 lemons  
Cayenne pepper to taste  
Salt to taste

## *Method:*

1. Whip egg yolks and water together in stainless steel bowl.
2. Place bowl over pot of boiling water (like a double boiler) making sure that bottom of bowl does not touch water. (This results in overcooking.)
3. Whip yolks lightly until cooked to a soft peak. Stir down from edges and up from bottom of bowl.
4. Remove from range.
5. Slowly pour butter into eggs, whipping lightly to blend.
6. Add lemon juice, cayenne pepper and salt if needed.
7. Do not overheat.

Makes about one gallon