

Hollandaise Sauce Made in a Blender



https://youtu.be/NDnFKU6_hVU

Prep Time: 5 minutes
Cook Time: 2–3 minutes
Serves 3–4

Ingredients

10 tablespoons (140 g) unsalted butter
3 large egg yolks
1 tablespoon (15 ml) fresh lemon juice
1/4 teaspoon (1.5 g) salt

1/8 teaspoon (0.25 g) cayenne pepper

Optional

Additional lemon juice, to thin the sauce
Dash of hot sauce, for extra heat

Prep Work

Cut the butter into small pieces so it melts quickly and evenly.

Separate the egg yolks from the whites and place the yolks directly into the blender.

Measure the lemon juice, salt, and cayenne pepper ahead of time so everything is ready once blending begins.

Because Hollandaise comes together very quickly, it helps to have all ingredients prepared before starting.

To Melt the Butter

Place 10 tablespoons (140 g) unsalted butter into a small saucepan over low to medium heat. Melt the butter gently for about 2 minutes until fully melted and warm. Do not boil the butter. You want it hot enough to emulsify the sauce without scorching. It should be 160–180°F (71–82°C).

To Make the Sauce

Add the egg yolks, lemon juice, salt, and cayenne pepper to the blender. Blend on low speed for about 1 minute until the mixture becomes pale yellow and slightly thickened. The lemon juice gives the Hollandaise its bright flavor while helping balance the richness of the butter.

With the blender running on low speed, slowly drizzle in the warm melted butter. Pour the butter in gradually so the sauce emulsifies properly. The sauce will thicken very quickly, usually within 15–30 seconds.

Once thick, creamy, and smooth, stop blending immediately.

If the sauce is thicker than desired, blend in a small amount of additional lemon juice to loosen it slightly.

To Serve

Serve immediately while warm.

This Hollandaise sauce is perfect over eggs benedict, poached eggs, asparagus, broccoli, salmon, crab cakes, or roasted vegetables.

For eggs benedict, spoon the sauce over toasted English muffins, Canadian bacon, and poached eggs.

Tips & Substitutions

Warm butter helps the sauce emulsify properly, but avoid boiling the butter.

If the sauce becomes too thick, thin it with a small splash of lemon juice or warm water.

For a spicier sauce, add additional cayenne pepper or a dash of hot sauce.

Fresh lemon juice gives the best flavor and brightness.

Serve Hollandaise immediately for the smoothest texture.

If the sauce cools too much and thickens, gently warm it over very low heat while stirring carefully.

To keep the sauce warm – Warm a thermos with hot water. Pour the water out and add the hollandaise sauce.