

# Hollandaise Sauce

THE SAUCE AND GRAVY



CHANNEL



<https://youtu.be/4dRwTlUoHF8>

Serves 4 to 6

Learn how to make rich, silky Hollandaise sauce completely from scratch. This classic French mother sauce may sound intimidating, but with the right technique, it comes together in just minutes with a smooth, buttery texture and bright lemon flavor. Perfect for eggs benedict, asparagus, salmon, crab cakes, roasted vegetables, or brunch at home, this easy Hollandaise sauce is creamy, flavorful, and surprisingly simple to make.

## Ingredients

3 egg yolks

3 tbsp (45 ml) water

1 cup (226 g) clarified butter, lukewarm

Juice of 1/2 lemon

Pinch of salt

Pinch of white pepper (optional)

Pinch of cayenne pepper

## **Prep Work**

Separate the egg yolks from the egg whites and place the yolks into a small bowl.

Juice half of a lemon and set aside.

Warm the clarified butter until lukewarm, roughly 110°F to 120°F (43°C to 49°C).

Having all ingredients measured and ready before starting helps the Hollandaise come together quickly and

smoothly.

## **To Make the Sauce**

Add the water to the egg yolks and whisk until fully combined.

Place the saucepan over low heat and begin whisking constantly. The key to a smooth Hollandaise sauce is gentle heat and continuous whisking. Do not stop whisking during this step. As the egg yolks warm, the mixture will begin to lighten in color, become airy, and slowly thicken. If the pan becomes too hot to comfortably touch, immediately remove it from the burner while continuing to whisk. Once the pan cools slightly, return it to low heat. Continue whisking until the egg mixture nearly doubles in volume and visible whisk trails begin forming. You should be able to briefly see the bottom of the pan while whisking. This process lightly cooks the egg yolks and prepares them to properly emulsify with the butter.

Remove the saucepan from the heat before adding the clarified butter. Begin adding the clarified butter one spoonful at a time while whisking constantly. Allow each addition of butter to fully incorporate before adding more. The sauce will begin to thicken and become creamy very quickly.

Once the sauce starts to emulsify and thicken, slowly drizzle in the remaining clarified butter while continuously whisking. The Hollandaise should become smooth, glossy, rich, and thick enough to coat the back of a spoon.

## **To Finish the Sauce**

Whisk in the salt, white pepper, and cayenne pepper.

Slowly drizzle in the lemon juice while whisking continuously until fully incorporated.

Taste the sauce and adjust seasoning or lemon juice if needed.

If the sauce becomes too thick, whisk in a small amount of warm water or additional lemon juice until the desired consistency is reached.

Serve immediately while warm.

### **Tips & Substitutions**

A bain-marie or water bath (heat proof bowl placed over pot of lightly simmering water) can be used instead of direct heat for extra temperature control.

If the Hollandaise starts to split while adding the butter, whisk in 1/2 tbsp (7ml) cold water to help bring the sauce back together.

For a fully broken sauce, whisk a fresh egg yolk in a clean bowl and slowly drizzle the broken sauce into it while whisking continuously.

A blender can also be used for a quicker version of Hollandaise sauce. Blender Hollandaise is typically slightly thicker than the traditional whisked method.

To keep Hollandaise warm for brunch service, preheat a thermos with hot water, empty it, then fill it with the sauce. The Hollandaise should stay warm for 1 to 2 hours.

Hollandaise sauce pairs perfectly with eggs benedict, asparagus, broccoli, salmon, crab cakes, roasted potatoes, and grilled vegetables.