

HOLLANDAISE SAUCE

Last Modified: 11/30/2018

PREP: 15 Min
COOK: 45 Min
STOVETOP

F MEDIUM

SAUCE

MAKES 1 CUP

QUA	MEASURE	INGREDIENT	PROCESS
3	Large	Egg Yolks (FREE RANGE)	
1	Cup	Recipe: Sauce - Clarified Butter	As Needed
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
1	Tbsp	The Acid (See Below)	
OR SUBSTITUTE ONLY IF NECESSARY			
1	Tbsp	Lemon Juice	
PLUS			
1/2	Medium	Fresh Lemon	Juiced

THE ACID			
1 1/2	Cups	White Wine Vinegar (Bonavita)	
5	Whole	Black Peppercorns	
1	Medium	Shallot	Fine Sliced
1	Sprig	Fresh Tarragon	
OR, SIMPLY USE IN PLACE OF THE ABOVE 4 ITEMS:			
1/2	Medium	Fresh Lemon	Juiced

PREPARATION	
FACTOID	Hollandaise Sauce is difficult at best to perfect. This is a wonderful Saucier Chef test. It is begun by whisking an Acid into slowly heating Egg Yolks and then, slowly adding in warm Clarified Butter to thicken. My "Quick" Hollandaise version is for us non-Saucier types.
TOOLS	1) Small Sauce Pan 2) Fine Wire Strainer 3) Large Sauce Pan 4) Large Glass Mixing Bowl 5) Wire Balloon Whisk
PREP	THE ACID 1) Finely slice the Shallot and set it aside.
1	THE ACID: Place the White Wine Vinegar, Whole Peppercorns, Sliced Shallots and Tarragon Sprig into a small sauce pan over medium high heat, bring the mixture to a boil and reduce it by 1/2. Strain the infusion through a fine wire strainer and reserve. This Acid will keep for months when sealed tightly in a glass container and refrigerated. While this infusion does taste FANTASTIC, plain old Lemon Juice is what most quick-and-dirty Chef's tend to use to make their Hollandaise.
2	CLARIFIED BUTTER: You will need approximately 1 cup of Recipe: Sauce - Clarified Butter. Keep it warm and set it aside until ready to use.
3	Place a large sauce pan filled partway with water over medium heat and bring it to a boil, then lower the heat in order to maintain it at a simmer. Place the Egg Yolks in a glass bowl that will fit over the pot of simmering water but <u>not</u> actually touching the water.
4	Briskly whisk in 1 tablespoon of either the reduced Vinegar Acid or Fresh Lemon Juice to the cold Egg Yolks until the mixture doubles in size, about 2 ~ 3 minutes.

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5	Place the glass bowl on top of the simmering saucepan. Again, briskly whisk the Yolks, occasionally removing the bowl from the heat so the mixture does not become scrambled, until the Eggs thicken and again, double in size. This takes about 2 ~ 3 minutes.
6	Remove the glass bowl from the sauce pan, then briskly whisk a small ladle of the warm Clarified Butter into the Eggs. Continue to gradually add in the warm Butter a ladle at a time until it is gone, while continuously whisking. The Hollandaise Sauce is finished when it coats the back of a tablespoon (See Picture) If the Sauce becomes too thick, add in a small amount of warm water. Finally, Whisk in the Lemon Juice and season to taste with Salt and Pepper.
SERVE	Keep warm. Use immediately, as this Sauce DOES NOT re-heat well.

