

Hollandaise Sauce

Makes 1 cup (four servings of Eggs Benedict).

It may be prepared up to two days in advance. To reheat, use a double boiler and whisk in hot tap water if necessary to thin.

Ingredients

- 10 Tbs. unsalted butter
- 1 egg
- 1/2 Tbs. lemon juice
- 1/2 tsp. water
- 1/4 tsp. kosher salt
- 1 Tbsp. capers

Equipment

- Sauce pan
- Measuring cup with pour spout or lip
- Blender
- Spatula
- Plastic wrap



Hollandaise Sauce:

<input checked="" type="checkbox"/>	Description	Time (min)
	Cut 10 Tbs. butter into large pieces into a saucepan	1
	Heat butter over medium heat until melted and foamy	3
	Pour butter into a spouted measuring cup leaving milk solids in the pot. Discard milk solids.	1
	Squeeze lemon to obtain 1/2 Tbsp. lemon juice	2
	In a blender, combine 1 egg yolk, lemon juice, and 1/2 tsp. water	2
	Blend at low speed and slowly add butter	1
	Add 1/4 tsp. kosher salt	1
	Taste and add more lemon juice or salt as needed	1
	Use a spatula to transfer sauce to a glass bowl	1
	Press plastic wrap onto the surface of the sauce to prevent formation of a skin	1
	Thin with a tsp. of hot tap water if necessary to serve	1
	Total	15