



Recipes by Hubert Keller

Basic Hollandaise Sauce

Ingredients:

(Yields: Makes approximately 4 cups)

- 1 pound butter
- 5 egg yolks
- 1/4 teaspoon salt
- pinch white pepper
- 2 tablespoons lemon juice

Directions:

To clarify the butter, melt it slowly in a saucepan. When slightly cool, pour into a tall glass container and allow it to sit until the foam separates on the top and the solids settle at the bottom. Skim and remove all the foam and pour the clear butter into a container, being careful to leave the solids behind.

In a large saucepan, whisk together the egg yolks, 2 tablespoons water, salt and white pepper.

Place the saucepan with the egg yolks over medium-low heat and whisk constantly until they become foamy and begin to thicken. Be careful not to let the eggs get too hot, or they will scramble.

Once the egg yolks are thick and light in color, begin adding the clarified butter, pouring very slowly, about ¼ cup of butter at a time. Do not add the butter too fast, or the hollandaise sauce will break.

Once all the butter is added, the sauce should be very thick and creamy. Whisk in the lemon juice, and add additional salt and white pepper to taste if necessary.

Keep the Hollandaise sauce warm, as it will break if reheated.