



COOKS ON MAIN

for the everyday chef

m-f : 9-6pm • sat: 9-4pm • 701.572.2665 • 224 main st. • williston, nd • 58801 • www.cooksonmain.com

Hollandaise Sauce

Makes about 1-1/2 cups

Hollandaise is a familiar, rich, and delicious sauce used to top Eggs Benedict, crab cakes, and other seafood dishes. It is also used as a dipping sauce for vegetables like asparagus or baby potatoes. Spoon a bit of sauce over roasted asparagus for a very swoon-worthy side-dish.

Ingredients:

8 egg yolks
4 tablespoons fresh lemon juice
1 tablespoon cold water
1 cup (2 sticks) butter, melted
Pinch of cayenne (optional)
Salt and pepper, to taste

Directions:

1. In a large bowl, combine the egg yolks, lemon juice, and water. Whisk vigorously until the volume almost doubles.
2. In a double boiler over simmering water, continue whisking the egg yolks and lemon juice. Continue to whisk until the eggs begin to thicken. As this process happens and the egg mixture heats, it might thin out temporarily, then re-thicken. Continue whisking, and wait for the mixture to thicken. Then, slowly add the melted butter until the sauce is combined and smooth. The sauce should be thick enough to coat the back of a spoon.
3. Add the cayenne, salt, and pepper to taste, and set aside. Hold the sauce at room temperature; if the sauce gets too warm the butter will separate from the eggs.
4. Serve over roasted asparagus, baby potatoes, Eggs Benedict, crab cakes, or seafood.