

# HOLLANDAISE SAUCE



## INGREDIENTS

- 125g melted salted/unsalted butter
- 2 egg yolks (keep the whites for meringues!)
- 1 tsp white wine vinegar
- 1 tbsp lemon juice
- sea salt and black pepper to taste

## DIRECTIONS

- 01 Start by getting your butter on to melt.
- 02 Prepare your bain-marie by putting a glass bowl onto a saucepan with a little water inside. Don't let the bowl touch the water.
- 03 Put your yolks into the bowl along with a little black pepper, a pinch of sea salt, 1 teaspoon of white wine vinegar and a tablespoon of lemon juice.
- 04 Whisk those ingredients together in the bain-marie, and bring it over to the hob. You want to make sure your bowl is stable and on low heat – otherwise, you'll scramble your eggs!
- 05 Pour your melted butter into a jug for an easy pour.
- 06 Check your watch, and begin to pour your butter into the bain-marie whilst simultaneously whisking. You want to pour slowly but within 2 minutes. Swirl the butter around now and then to stop it from separating.
- 07 Once you've added all of the butter, continue to give it a really good whisk.
- 08 Keep it warm until you serve it – ideally, serve it immediately.

