

Microwave Hollandaise Sauce

Serves 4



Ingredients

3 egg yolks

4 tablespoons lemon juice

pinch cayenne powder

pinch salt

2/3 cup unsalted butter

Instructions

Add egg yolks, lemon juice, cayenne, and salt into a large bowl.

Prepare your butter by melting it in the microwave, in this step you are going to want to move pretty quickly so that the butter does not cool down too much, it is the heat of the butter that will help emulsify and thicken the sauce by cooking the yolks.

Turn on an immersion blender and begin to pulse the egg yolks, adding the melted butter in a slow stream. Move the immersion blender up and down as you are pouring the butter in, since it tends to sit right on top of the sauce. Keep blending until all of the butter is incorporated. Voila!

Serve hollandaise sauce right away while it is warm. We love it over a fresh biscuit with a little arugula or spinach and a perfectly poached egg. Sprinkle a little pinch of cayenne powder on top for pretty presentation.

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