

Blender Hollandaise

10 Servings
4 egg yolks
1 1/2 Tsp lemon juice
1/4 tsp salt
dash of cayenne pepper
1 Tsp water boiling
1/2 cup butter, hot



Put yolks, lemon juice and seasonings in blender. Heat butter and water separately, taking great care not to burn the butter. Blend egg mixture on high for about half a minute, then with blender still on high, add boiling water and half of the butter, very slowly and in a steady stream, then the rest of the butter can be added more quickly. The heat from the boiling water and the hot butter should cook the yolks and create a satin- smooth mixture. Serve immediately or keep warm in a bowl set in another bowl of hot water.

Yields: 1 1/4 cups

Degree of Difficulty: Moderately difficult

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