



Grassland

Hollandaise Sauce

Ingredients

1 cup Grassland clarified butter
4 egg yolks
2 tablespoons lemon juice
1 tablespoon cold water
salt, to taste
Cayenne pepper, to taste

Directions

1. Combine egg yolks and the cold water in a bowl. Whisk for a minute or two until the mixture is light and foamy. Whisk in a couple drops of lemon.
2. Set bowl directly atop the saucepan of simmering water, creating a sort of «double-boiler effect. Note that the water itself should not come in contact with the bottom of the bowl. The steam should heat the egg mixture.
3. Add clarified butter slowly, whisking constantly. As the sauce thickens, gradually increase the rate of butter being added. Whisk in the remaining lemon juice and season with salt and cayenne pepper.
4. The finished hollandaise sauce will have a smooth, firm consistency. If it's too thick, whisk in a few drops of warm water.