



Hollandaise Sauce

Made with Castillo de Pinar Lemon Vinegar Reduction
Serves 4-6 people

Equipment:-

- 1 large stainless steel mixing bowl
- 1 small mixing bowl
- 1 8oz glass measuring cup
- 1 fine whisk
- 1 sauce pan

Ingredients:-

- 2 egg yolks
- 1/4 cup unsalted butter (4 TBS)
- 1/4 cup salted butter (4 TBS)
- 1 TBS filtered water
- 1 tsp lemon juice
- 1 tsp Castillo de Pinar Lemon Vinegar Reduction
- 1 tsp Sauterne cooking wine
- Dash of cayenne pepper

Directions:-

In the small mixing bowl, add the water, Castillo de Pinar Lemon reduction vinegar, lemon juice, and cooking wine then set aside.

In the small glass measuring cup, melt butter until just warm and pourable, (not hot) and set aside to be incorporated later.

Fill the sauce pan 1/4 of the way up with water and bring to a simmer (not a hard boil).

In the large stainless steel mixing bowl, add the two egg yolks and whip vigorously until they cling to the sides of the bowl (about 45 seconds)

Set the large stainless steel mixing bowl with the egg yolks on top of the sauce pan, and reduce the temperature to medium-low heat constantly whisking the egg mixture.

(Tip: As the eggs cook, they will increase in volume, and then thicken. When you can see the bottom of the bowl through the streaks of the whisk and the eggs are thick and smooth they are ready for the next step)

Slowly drizzle the melted butter into the egg yolks constantly whisking the mixture for 30 seconds until it begins to thicken.

Keep the sauce moving with the whisk but do not beat it too hard as that can cause your sauce to separate.

Slowly add the water, vinegar, lemon and wine mixture and continue whisking.

To moderate the heat, and prevent the eggs in the sauce from clumping, frequently move the mixing bowl off of the pot for a few seconds, and then back on.

Season lightly with a dash of cayenne pepper, and remove from the heat and serve warm on top of poached eggs or steamed vegetables immediately.

To Reheat: Use a double boiler to reheat the Hollandaise sauce over low heat stirring frequently.