



## Hollandaise Sauce

### Ingredients

2 tbsp white wine vinegar  
4 tbsp water  
Pinch of salt  
4 x egg yolks  
250g butter, clarified

### Method

- To clarify the butter;- place the butter in a saucepan and on a medium heat, gently bring it up to melting point or just a little further, you should start to see the fat and milk separate in the pan, once this has happened set aside for a few minutes to allow the butter to settle, then pour off the clarified butter leaving the milk whey in the pan.
- In another saucepan, mix the white wine vinegar with the water and salt, reduce by one third and leave to cool a little.
- In a mixing bowl add the 4 egg yolks and the vinegar reduction and whisk. Place the bowl over a Bain Marie (pan of simmering water). Continue to whisk the eggs until they begin to increase in size and start to leave a ribbon in the mix. Do not allow the mix to get too hot as the egg will scramble and ruin the sauce.
- Once the egg mix has thickened remove the bowl from the pan and whilst still whisking pour in the clarified butter in a steady stream until it's all gone and you're left with a thick silky-smooth hollandaise sauce.
- Serve straight away or leave covered in a warm place for a short amount of time.
- This recipe can be made into many other sauces including Bearnaise, noisette sauce, mousseline sauce.

Dan x