

Hollandaise Sauce

- 2 egg yolks
- 1 tablespoon freshly squeezed lemon juice
- 4 tablespoons sweet cream butter, melted
- pinch salt
- pinch chipotle powder

Prepare a double boiler so that the water in the outer pot is at a low simmer. Don't put the top part of the double boiler over the water yet -- you want it at room temperature.

Whisk the egg yolks and lemon juice together in the top part of the double boiler. Put the double boiler over the heat, and continue whisking until thickened.

Continue to whisk rapidly, so that the eggs do not cook. Slowly drizzle in the melted butter and continue to whisk until the sauce doubles in volume.

If your sauce separates drizzle in a little hot water (you have some right there in the bottom of your double boiler) and keep whisking.

Remove from heat.

Whisk in the spices.

Serves: ~2

Preparation time: 15 minutes

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