



Classic Hollandaise Sauce Recipe

<https://www.gracegoudie.com/all-recipes-blog/classic-hollandaise-sauce-recipe>

Yield: 3.5 cups

INGREDIENTS:

Reduction:

2 tbsp shallot, chopped
1 tsp black peppercorns
1 ea bay leaf
1 ea thyme sprig
1/4 cup + 2 tbsp white wine vinegar
1/4 cup + 2 tbsp water

Hollandaise Sauce:

6 ea egg yolks
2.25 cups clarified butter
1 tbsp lemon juice
2 tsp salt
1/2 tsp paprika

DIRECTIONS:

1. Reduction: Combine shallots, peppercorns, thyme, bay leaf and white wine vinegar into a small pot. Reduce over medium heat, until 'au sec'. (*Pro tip: the term 'au sec' means 'nearly dry' in French cuisine*). Once the reduction has reduced, add the water, and strain.

2. Clarified butter: Make clarified butter by simmering butter over low heat. The milk solids will split from the butter. Skim the solids off the top. Let simmer gently to cook off any excess water. Strain through a coffee filter and fine mesh strainer, to decant the fat and any leftover solids. You are left with a clear butter.

3. Set up a double boiler: This is a set up used to gently cook an item such as eggs, so you don't over cook them. To do this, fill a wide pot a quarter of the way up with water, bring to a simmer.

Once at a simmer, fit a metal or glass mixing bowl in the mouth of the pot. The steam from the water gently cooks the product in the bowl.)

4. Hollandaise: Whisk the egg yolks and reduction together in the mixing bowl on the double boiler. Make sure to whisk constantly while cooking the yolks, so they do not curdle. Cook until the eggs have thickened and doubled in volume. You are looking for a ribbon like formation to fall from the whisk when you lift it up. Take the mixing bowl off the double boiler and fasten the bowl onto a wet towel on the counter top. (*Pro tip: Using a wet towel will prevent your bowl from sliding while you emulsify the sauce*). It is important to do this off the heat so the eggs do not cook anymore. Slowly, stream the clarified butter into the yolks, while whisking constantly. Do this until all the butter is incorporated.

Season: Season the finished sauce with lemon juice, salt and paprika. Strain the sauce for optimal texture. Enjoy!