

Dead good hollandaise



Method

1. Melt 125g butter in a saucepan and skim any white solids from surface. Keep the butter warm. Put 2 egg yolks, 1/2 tsp tarragon vinegar or white wine vinegar, a pinch of salt and a splash of ice-cold water in a metal or glass bowl that will fit over a small pan. Whisk for a few minutes then put the bowl over a pan of barely simmering water and whisk continuously until pale and thick, about 3-5 minutes.
2. Remove from the heat and slowly whisk in the melted butter, bit by bit until it's all incorporated and you have a creamy hollandaise. (If it gets too thick, add a splash of water.) Season with a squeeze of lemon juice and a little cayenne pepper. Keep warm until needed.
3. To make eggs Benedict, toast 2 muffin halves, top each with a slice of warmed ham, a poached egg and spoon over a generous helping of hollandaise.



Ingredients

- 125g butter
- 2 egg yolk
- 1/2 tsp white wine vinegar or tarragon vinegar
- pinch salt
- splash ice cold water
- lemon juice
- cayenne pepper
- To make eggs benedict
- 1 muffin, halved
- 2 slices, warmed ham
- poached egg