

Hollandaise Sauce

Servings: 1

Calories: ~900/serving

Time: 5m

Ingredients

- 1 egg yolk
 - 1 tsp water
 - 1 tsp lemon juice (small squeeze)
 - salt
 - 1 stick of butter
 - pinch of cayenne pepper
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Instructions:

- Mix egg yolk, water, lemon juice and pinch of salt in the bottom of a blender (or cup for immersion blender)
- Melt butter until foam subsides
- Turn on blender/mixer and very slowly pour butter in to mixture
- Serve on poached eggs and English muffin for Eggs Benedict

Source: Serious Eats

Made on: 2018/12/20