

French

- [Hollandaise Sauce](#)

Hollandaise Sauce

For 4x eggs benedict (two English muffins):

- Two large egg yolk•
- 1 tsp water•
- 1 tsp lemon juice•
- Pinch of salt if unsalted butter•
- 1/2 tsp Dijon (optional for assisting with emulsion) •
- 140g butter•
- Using a stick blender, blend while slowly adding the very hot, almost boiling, butter. Can adjust taste
- and/or consistency with lemon, salt and/or hot water if needed.
- Stable for 2 hours.