

Recipe adapted from finecooking.com



Hollandaise Sauce

2 large egg yolks
1T lemon juice
1/2 t Dijon mustard
6 T unsalted butter
Pinch of cayenne pepper
Kosher salt

Create a double boiler by simmering a pot of water and placing a large bowl over the top (without touching the water). In the bowl whisk the egg yolks, lemon juice and mustard until combined.

Gradually whisk in the butter in a thin stream. Whisk until the sauce is thick enough for the whisk to leave tracks that hold, approximately 1 to 2 minutes.

Whisk in the cayenne and salt to taste. Keep the sauce warm, whisking occasionally, until ready for use.