Hollandaise Sauce



Warm butter, lemon and a little tarragon vinegar, whisked into egg yolks.

SERVES 4 / HOB

Gentle steam · Whisk by hand · Serve straight away

Ingredients

FOR THE REDUCTION

100 mL tarragon vinegar
¼ red onion, finely diced

FOR THE SAUCE

250 g clarified butter
3 pasteurised egg yolks
Juice of ½ lemon
2 g sea salt
1 g cayenne pepper
50 mL just-boiled water, as needed

At the stove

1. Reduce the vinegar
Boil the vinegar with the onion until reduced by half. Set aside. Gently melt the butter.

2. Whisk the yolks
Whisk yolks with lemon, salt, cayenne and a splash of water. Whisk over steam until thick and pale.

3. Add the butter
Lift the bowl off the pan. Whisk in warm butter a few drops at a time, then in a thin stream.

4. Taste and serve
Strain the vinegar. Whisk it in a little at a time, tasting as you go. Serve straight away.

KOOK'S SECRET

Watch the surface as you pour. If butter starts to pool, pause the pour and whisk until the sauce looks glossy again.

Hollandaise Sauce

The full method

01 **Reduce the vinegar and warm the butter**

Boil the vinegar and diced onion in a small pan until about 50 mL of liquid remains. Set aside to infuse. In a separate pan, gently melt the clarified butter. It should feel warm, about 38°C.

02 **Set up the bowl**

Bring a few centimetres of water to the boil in a saucepan, then turn off the heat. In a heatproof bowl, whisk the yolks with the lemon juice, salt and cayenne. Whisk in a splash of the just-boiled water.

03 **Look for a ribbon**

Set the bowl over the steaming pan, keeping its base clear of the water. Whisk until the yolks are pale and thick enough to leave a ribbon when you lift the whisk. Keep whisking for a minute, then lift the bowl off the pan.

04 **Whisk in the butter**

Rest the bowl on a folded tea towel. Whisk in the warm butter a few drops at a time. Once it blends in easily, pour in a thin stream, whisking continuously.

05 **Season and serve**

Strain the vinegar and discard the onion. Whisk the liquid into the sauce a little at a time, tasting for a gentle tang. If the sauce is too thick to spoon, whisk in a teaspoon of the reserved water. Serve straight away.

AT THE TABLE

Have the poached eggs or asparagus ready first. Spoon the warm sauce over them just before the plates go to the table.