

BLENDER HOLLANDAISE SAUCE

Start to finish: 5 minutes

Makes about 3/4 cup

Ingredients:

3 egg yolks

1/4 teaspoon salt

Pinch black pepper

1 to 2 tablespoons lemon juice

8 tablespoons (1 stick) butter, cut into small pieces

Directions:

In a blender, combine the egg yolks, salt, pepper and 1 tablespoon of the lemon juice. Set aside.

In a small saucepan over medium-high, add the butter and heat until foaming.

Blend the egg yolk mixture at top speed for 2 seconds then, with the blender running, remove the cover and pour in the hot butter in a thin stream of droplets. By the time two-thirds of the butter has been added, the sauce will be a thick cream. Continue pouring, but don't pour in the milky residue at the bottom of the pan. Taste and adjust seasonings.

If not using the sauce immediately, set the blender carafe in tepid, but not warm, water.

Source: "Mastering the Art of French Cooking: The 40th Anniversary Edition" by: Julia Child, Louisette Bertholle and Simone Beck; Knopf, 2001