



Hollandaise Sauce – So Easy :)

NIBBLEDISH CONTRIBUTOR

Ingredients

-3 tbsp White Vinegar -Ground Course Black Pepper -125 grams Melted Butter -6 Large Egg Yolks -Good Pinch Salt Flakes -1/2 Lemon Juiced -Love

Instructions

Reduce vinegar with black pepper in a small saucepan until about 1 tablespoon is left. Melt butter and allow to sit for a minute, so that it separates. Place the 6 egg yolks into a clean mixing bowl and whisk together with vinegar, until fluffy. Then pour the melted butter in a thin stream while you continue to keep whisking on high speed. Leave the remaining solids from the butter in the jug. Try not to get too much in the sauce when pouring. Whisk in the lemon juice and salt. Taste for seasoning. I like lots of pepper, so I add more at this stage. Pour into a sterilized jar and you're done. So Easy :)